



FESTIVE
COOKIES



FESTIVE COOKIES

PREPARATION TIME: 15 minutes, plus 30 minutes chilling time

COOKING TIME: 15 minutes

MAKES: 24 cookies



INGREDIENTS

1000ml / 4 cups / 480g cake flour, sifted
65ml / 40g corn flour
5ml fine salt
230g butter
200g caster sugar
2 free-range eggs
5ml vanilla paste



METHOD

Preheat the oven to 180°C.

Sift together the flour, cornflour, and salt into a large bowl. In a stand-up mixer fitted with a paddle attachment, cream the butter and sugar until pale and fluffy. Next, add the eggs one at a time, mixing well between each addition. Add the vanilla and mix. Lastly, add the dry ingredients and mix until dough forms. Remove the dough from the bowl and cover in cling wrap. Chill for 30 minutes. Once chilled, roll out the dough between two sheets of baking paper to about 1 cm in thickness and cut out your desired shape - Christmas trees, stars, or rounds. Place on the Le Creuset Insulated Cookie Sheet and bake for 12-15 minutes until lightly golden. Cool on a cooling rack.

Celebrate and shine with these truly festive cookies, topped with silver sprinkles for an extra bit of sparkle. Great for edible gifting too!

ROYAL ICING:

1 egg white
400g icing sugar, sieved
Colouring (optional)
A few drops of water to desired consistency

TO MAKE THE ROYAL ICING:

Whisk egg whites until frothy with a beater on low speed. Gradually add the sifted icing sugar, mixing well between each addition until all is incorporated. Add your choice of colouring to desired intensity. Add water to reach desired consistency. Place the icing into a piping bag. Ice the cooled off biscuits and top with silver sprinkles if you desire. Allow them to set completely before storing.

Store in an airtight container. The cookies will store for up to 5 days.