

## CLASSIC VANILLA COOKIES

350 g butter, softened  
200 g caster sugar  
1 egg  
1 teaspoon vanilla extract  
450 g plain flour  
Icing sugar, for dusting (optional)

- 1 Preheat oven to 190°C/fan 170°C/Gas 5. Place butter and caster sugar in large mixing bowl; beat together until smooth and creamy using an electric mixer. Add egg, vanilla extract and flour; mix on low speed until well combined – enough to form a soft mixture that can be brought together into a ball by hand. Do not refrigerate mixture or it will become too firm to use in **Cookie Press**.
- 2 Fit Cookie Press with desired disc (see Chef's Corner); fill with mixture and replace top cap. Press mixture onto Medium Sheet Pan to form cookies by turning knob about 1/4 to 1/3 of a turn or until mixture is pressed. Lift Cookie Press to release cookie. Space cookies evenly apart, allowing room for them to spread a little during baking. Bake 10–12 minutes or until edges are a very pale golden colour (cookies should be pale like shortbreads). Cool cookies 30-60 seconds on Sheet Pan; remove to cooling rack and leave to cool completely. Repeat with remaining mixture. Lightly dust cookies with icing sugar just before serving, if desired.

Makes about 65–90 cookies (depending on disc used)

The baked cookies can be stored in an airtight container for up to 2–3 days.

Discs #1–9 are suitable for making the cookies. If using disc #4, see Step 5 in the How to Use section of this use and care leaflet. Do not use disc #10 for cookies.

**Variation: Chocolate Cookies:** Increase caster sugar to 250 g. Decrease flour to 375 g. Add 50 g unsweetened cocoa powder to the mixture. Mix thoroughly to combine all ingredients to form a soft ball of mixture; proceed as recipe directs.