

# Asilia

GENUINE SAFARIS | GENUINE DIFFERENCE

## SUGAR COOKIES

SERVES: 36 cookies

PREP TIME: 20 min

COOK TIME: 10 min



### INGREDIENTS:

- 1 cup butter, softened
- 1 cup sugar
- 1 tsp vanilla extract
- 1 egg
- 3 cups flour
- $\frac{1}{2}$  tsp salt
- 2 tsp baking powder

### METHOD:

1. Preheat the oven to 180°C.
2. Cream together the butter and sugar until smooth.
3. Beat in the vanilla extract and egg.
4. In another bowl, combine the flour, salt and baking powder and mix together.
5. Add the dry ingredients to the butter mix a little at a time until everything is combined, and the mixture is crumbly.
6. Wet your hands and knead it by hand.
7. Separate it into 2 or 3 dough balls.
8. Cover 2 of the dough balls with plastic wrap while you are rolling the other one
9. Place the dough on a floured surface, sprinkle a small amount of flour on top to keep the rolling pin from sticking and roll the dough ball out to about 4 mm.
10. Cut into 5 cm circles with a cookie cutter, then use a metal spatula to transfer the shapes to a parchment-lined cookie sheet.
11. Bake at 180°C for 8 to 10 minutes.

Serve with a hot chocolate. Enjoy!