

Christmas Cookies

Fresh Ideas



Prep	Cook	Serves	Difficulty
30m	15m	30	●●●○

Ingredients

150g unsalted butter, at room temperature
3/4 cup caster sugar
2 tsp vanilla extract
1 free range egg
2 cup plain flour
1/2 tsp baking powder
1/4 tsp salt
1 free range egg white
1/2 tsp lemon juice
1 1/2 cup pure icing sugar, sifted

Nutrition per serving



553 kJ / 132 Cal
6% of daily energy intake*

Protein	Fat	Carbs	Sugars
1.2g	4.5g	21.5g	15.6g

Quantities above are a guide only. *Percentage daily energy intake is based on an average adult diet of 8700 kJ.

Description

Looking for an easy Christmas cookie recipe? Serve these beautiful iced vanilla cookies after Christmas lunch or gift them to loved ones.

Method

Step 1

Using an electric mixer, beat butter, sugar and vanilla until pale and creamy. Add egg, beating until combined. Sift flour, baking powder and salt over butter mixture, then stir to combine. Shape dough into a disc, wrap in baking paper and refrigerate for 15 minutes to rest.

Step 2

Meanwhile, preheat oven to 190°C/170°C fan-forced. Line 2 baking trays with baking paper.

Step 3

Roll dough out between 2 sheets of baking paper until 5mm thick. Using assorted Christmas cookie cutters (about 5 x 8cm), cut shapes from dough, re-rolling scraps and cutting shapes. Place 4cm apart on trays, then bake, swapping trays halfway through cooking, for 12 minutes or until light golden. Stand on trays for 10 minutes before transferring to a wire rack to cool completely.

Step 4

Meanwhile, to make the royal icing, lightly whisk egg white and lemon juice in a bowl. Gradually add icing sugar, whisking until smooth and combined. Spoon mixture into a piping bag fitted with a 2mm plain nozzle. Using picture as a guide, decorate cookies with icing. Stand for 30 minutes to set, then serve.