

30 minutes (plus chilling time)

Makes about 40-45 biscuits

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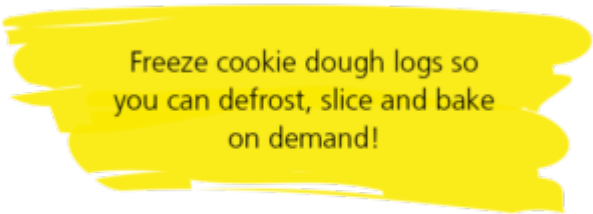
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Ingredients:

- 1 $\frac{1}{2}$ cups (300g) butter, at room temperature
- 1 cup (130g) icing sugar
- 2 large eggs
- 1 tsp (5ml) vanilla paste or vanilla essence
- 3 cups (450g) cake flour
- $\frac{1}{2}$ cup (100g) castor sugar, for sprinkling (optional)

Method



Freeze cookie dough logs so
you can defrost, slice and bake
on demand!

1. Cream butter and icing sugar together with an electric mixer until light and creamy.
2. Add eggs, one at a time, mixing until fully incorporated before adding the next one.
3. Add vanilla paste or essence and mix well.
4. Add flour and mix to create a solid dough (take care not to overmix).
5. Divide dough into two equal portions.
6. Place a sheet of baking paper on a work surface and roll each portion of dough into a 30cm log (it should be 4-5cm in diameter).
7. Wrap in clingfilm and chill in the fridge for a few hours or overnight (freeze logs if not baking immediately and use as needed).
8. Preheat oven to 180°C.
9. Line two baking trays with baking paper.

10. Slice logs into 7-8mm thick discs
11. Place biscuits on prepared baking trays, leaving a 2cm gap between each one.
12. Bake for 6 minutes, then rotate baking trays and bake for a further 6 minutes until golden around the edges and firm in the centre.
13. Sprinkle with castor sugar, if you like, and cool completely on a wire rack.
14. Serve immediately or store in an airtight container for up to 1-2 weeks.