1 hour

Makes 35-40

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## Ingredients:

- 1 cup (250g) butter at room temperature
- 2 cups (400g) dark brown or caramel sugar (not light brown)
- 1 large egg + 1 large yolk
- 1 tsp (5ml) caramel flavouring (or vanilla works well too)
- 2½ cups (375g) self-raising flour
- ½ tsp (3ml) fine salt
- ½ cup (100g) sugar of choice, for coating

## Method

Cookies only become crisp when cooled (when the sugar hardens again) so the golden colour of the cookie, not its texture, should be your baking guide.

- 1. Preheat oven to 200°C.
- 2. Line 2 baking trays.
- 3. Cream butter and dark sugar together for 5-8 minutes.
- 4. Add egg, egg yolk and caramel (or vanilla) flavouring, and mix well.
- 5. Add flour and salt, and mix to create a solid dough (taking care not to overmix it).
- 6. Roll dough into balls in the palm of your hand, then roll in sugar to coat.
- 7. Place on baking trays 5-6cm apart as they will spread out.
- 8. Bake for 10-12 minutes until golden.
- 9. Cool in the trays until crisp, then place on a wire rack to cool down completely.
- 10. Bake another batch with leftover dough.

11. Store cookies in an airtight container.	