

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.