

10-12 minutes

Makes about 35

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Ingredients:

- 1 cup (250g) butter, softened
- 2 cups (400g) demerara sugar (or light brown sugar)
- 1 large egg
- 1 large egg yolk
- 1 tsp (5ml) caramel or vanilla essence
- 2½ cups (375g) self-raising flour
- ½ tsp (3ml) ground ginger
- 2 tsp (10ml) cinnamon
- Pinch of ground allspice
- ½ tsp (3ml) fine salt
- ½ cup (100g) white sugar

Method:

1. Preheat oven to 200°C. Line two baking trays with baking paper.
2. Cream butter and demerara sugar together for 5-8 minutes using an electric whisk until pale yellow.
3. Add egg, egg yolk and caramel or vanilla essence, mixing well.
4. Add self-raising flour, spices and salt, and mix to create a dough.
5. Roll into 3-4cm dough balls in the palm of your hand, then dust in white sugar to coat.
6. Place balls 5-6cm apart on baking trays.
7. Bake for 10-12 minutes until golden.
8. Remove from oven, cool cookies in trays until firm, then cool completely on a wire rack.
9. Repeat with leftover dough.
10. Store cookies in an airtight container.

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