

Country Hill Cottage®



# Sugar Cookies

## You need

- 500g (4 cups) all-purpose flour
- 225g (1 cup / 2 sticks) unsalted butter, chilled
- 150g (3/4 cup) granulated sugar
- 1 large egg
- the seeds of one fresh vanilla pod or 1 tsp. of vanilla extract
- pinch of salt



## You do

1. Sift the flour and set aside. In a large bowl of a stand or hand-held mixer, cream the butter, sugar, vanilla seeds and the salt until pale and fluffy. Add the egg and beat until blended. Gradually add the flour until just combined. If the dough seems crumbly, knead it with your hand until it comes together.
2. Divide the dough into two portions and flatten each with the palm of your hand. Wrap in cling film (plastic wrap) and chill in the refrigerator for 30 min.
3. Preheat the oven to 180°C (350°F / Gas Mark 4). Lightly flour the work surface and rolling pin. Roll out one portion of dough out to a thickness of approx. 6 mm (1/4 in) thickness. Occasionally turn the dough to avoid sticking. Cut out the desired shape. Place the cookies on a baking sheet lined with baking paper. Repeat this process with the second portion of dough.
4. Bake until the edges of the cookies turn slightly golden. Let the cookies cool for 15 min on the baking sheet. Place the cookies on cooling racks and let cool completely.