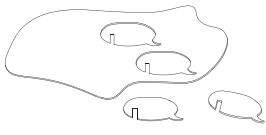
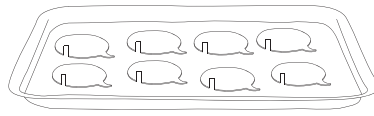


1. CUT



2. BAKE



3. WRITE



4. GIVE



COOKIE RECIPE:

MAKES AROUND 25 COOKIES

PREP TIME: 2 HOURS (INCLUDING CHILLING)

BAKING TIME: 8-10 MINUTES

INGREDIENTS:

1. 240G PLAIN FLOUR
2. ½ TSP SALT
3. 30G CORNSTARCH (CORN FLOUR)
4. 110G SOFTENED UNSALTED BUTTER
5. 100G CASTER SUGAR
6. 1 EGG LIGHTLY BEATEN
7. TSP VANILLA EXTRACT OR VANILLA BEAN PASTE

METHOD:

1. CREAM THE BUTTER AND SUGAR TOGETHER UNTIL SMOOTH.
2. SLOWLY STIR IN THE EGG AND VANILLA EXTRACT.
3. IN A SEPARATE BOWL, MIX TOGETHER THE FLOUR, CORNSTARCH AND SALT.
4. ADD THE DRY INGREDIENTS TO THE WET MIXTURE, FOLDING UNTIL THE DOUGH COMES TOGETHER.
5. COVER AND CHILL THE DOUGH IN THE FRIDGE FOR AT LEAST 1H. THIS MAKES THE DOUGH EASIER TO CUT.
6. FLOUR YOUR SURFACE AND ROLLING PIN AND ROLL OUT THE CHILLED DOUGH UNTIL IT IS AROUND 5MM THICK.
7. USE YOUR COOKIE CUTTERS AND PLACE THE CUT OUT SHAPES ONTO A LINED BAKING TRAY.
8. PLACE THE BAKING TRAY INTO THE FRIDGE FOR 30 MINUTES. THIS STOPS THE COOKIES FROM SPREADING.
9. PREHEAT YOUR OVEN TO 200 / FAN 180 / GAS MARK 6.
10. BAKE FOR 8-10 MINUTES, OR UNTIL LIGHTLY GOLDEN, THEN LEAVE TO COOL BEFORE DECORATING.
11. AFTER RINSING TO CLEAN, FILL YOUR PEN WITH YOUR CHOICE OF FOOD COLOURING AND WRITE YOUR MESSAGES. YUM.