

Easy Kids Cookies

Makes approximately 24 Cookies

Preparation time 20 minutes

Cooking time 10 minutes

Ingredients

1 cup/8 oz/200g softened butter

1 cup/8 oz/200g sugar

1 Large egg

½ tsp vanilla extra

2 cups 14 oz/400g plain flour plus extra for dusting

Method

1. Heat oven to 200C/180C fan/gas 6 and line a baking sheet with baking parchment. Put the butter in a bowl and beat it with electric beaters until soft and creamy. Beat in the sugar, then the egg and vanilla, and finally the flour to make a dough. If the dough feels a bit sticky, add a little bit more flour and knead it in.
 2. Pull pieces off the dough and roll them out to about the thickness of two coins on a floured surface. Cut out shapes using a 9cm biscuit cutter, or a use the rim of a small glass and peel away the leftover dough around the edges. Press some small clean toys gently into the biscuits, making sure you make enough of a mark without going all the way through. Alternatively make markings with a fork or any other clean implement. Re-roll off-cuts and repeat.
 3. Carefully transfer the cookies to the baking sheet and bake for 8-10 mins or until the edges are just brown. Leave to cool for 5 mins, then serve. Will keep for three days in a biscuit tin.
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