

Cookies for cutters

185 grams softened butter

1 cup caster sugar

3 teaspoons vanilla

2 ½ cups flour

1 egg



Mix together in a food processor (or by hand if you don't one) butter, sugar and vanilla. Add egg and flour. Mix into a smooth dough.

Wrap in galdwrap and place in fridge for about 30 mins until chilled enough to roll out.

Roll 3mm thick and cut out using cookie cutters or a glass.

Place on a lined oven tray and bake at180 deg for 8 mins.

Once cool you can ice;

Mix icing sugar and water together. Divide into three portions, keep one part white and choose two other colors to use. Make the colored icing slightly thinner than the white.

Pipe around the outside edge of your cookies and leave to go hard. If you don't have a piping bag you can use a plastic bag with the corner chopped off.

Fill the inside with one color and dot the other color on top using a toothpick. Drag your toothpick through the icing to form the effect you wish.

Leave to dry, then enjoy!