



PREP: 15 min +  
chill  
COOK: 15 min  
SERVES: 30

## Basic Sugar Cookie Recipe

These simple, no-spread cookies are the perfect base on which to flex your decorating skills! Using just a handful of pantry staple ingredients, this recipe is one to keep on hand for any baking occasion. Need some decorating ideas? Scroll down for an easy Christmas how-to video.

### Ingredients

230g unsalted butter, softened  
1 cup (220g) caster sugar  
2 large eggs  
2 tsp [Queen Vanilla Essence-Extract](#)  
3 cups (450g) plain flour  
2/3 cup (100g) corn flour  
1 tsp salt

### Method

#### STEP 1

In a stand mixer fitted with the paddle attachment, cream butter, sugar and Vanilla until light and fluffy. Add eggs and mix to combine.

#### STEP 2

Sift flours and salt together and add to butter mixture, mixing to incorporate. Pour dough out onto a piece of cling wrap and flatten into a disk. Chill for 1 hour.

#### STEP 3

Preheat oven to 170°C (fan forced). Line two baking trays with baking paper.

#### STEP 4

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## Method

Roll dough between 2 pieces of baking paper to 7mm-1cm thick. Cut cookies into shape using a heart and/or round shaped cookie cutter. Transfer to baking paper. Bake for 12-15 minutes. Transfer to a wire rack to cool completely.

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