



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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