



## Bianka's Christmas Cookies Recipe

### Ingredients

120g/125ml (½ cup) butter or margarine  
215g/250ml sugar (1 cup) sugar  
1 egg  
25ml (2 tbs) milk  
2.5ml (½ tsp) vanilla extract  
330g/625ml (2½ cups) flour  
10ml (2 tsp) baking powder  
2.5ml (½ tsp) salt

### Method

With a wooden spoon soften the butter and add the sugar bit by bit. Then mix with a blender till it is mixed together well. Add the egg, milk, vanilla and mix well. Sift together the dry ingredients and add it to the wet mixture. Mix well. Let the dough rest for 1 hour in a cool place. Roll it out about 3mm and cut out shapes or roll into balls and press them with a fork.

Put the cookies about 2½ cm apart on a baking tray prepared with non stick spray or butter.

Bake at 190°C (375°F) for 8 to 10

minutes.

Top them with sprinkles before baking or jelly sweets, m&m or any candy that will work to put onto the cookie.

### Variation

#### **Chocolate sugar cookies**

Sift 100ml cocoa with the dry ingredients. Bake at 160°C (325 °F)

#### **Lemon sugar cookies**

Use orange juice instead of milk and grated peel of a yellow lemon instead of the vanilla and use 2 eggs instead of one.

#### **Spice sugar cookies**

Add 2.5ml cinnamon powder and 2.5ml mixed spice to the dry ingredients.

#### **Choc chip**

Add choc chips to the dough and roll into balls press with a fork before baking.