



Sugar Biscuits

LET'S MAKE BISCUITS

Remember to always ask an adult for help in the kitchen.

Ingredients:

335g butter, softened
400g white sugar
4 large eggs
5ml vanilla extract
625g plain flour
10ml baking powder
5ml salt

Step 1: In a large bowl, cream together butter and sugar until smooth. Beat in eggs and vanilla.

Step 2: Stir in the flour, baking powder and salt.

Step 3: Cover and chill dough for at least one hour or up to 24 hours.

Step 4: Preheat oven to 200°C.

Step 5: Roll out dough on floured surface 6 to 12 mm thick. Use your favorite Christmas shaped cutter to cut into BEARY fun shapes. Place cookies 25mm apart on ungreased sheets.

Step 6: Bake 6 to 8 minutes in preheated oven. Cool completely.

Extra: Decorate with your favourite icing and sprinkles!

