

# Vanilla Cookie

Our original recipe. Soft and close to the shortbread family



*Our original vanilla cookie recipe.  
Close to the shortbread family, this beautiful  
cookie just melts in your mouth.*



*Cut shape make and create*

## INGREDIENTS

350g (2¼ Cups) Plain Flour  
110g (¾ Cups) Icing Sugar Mix (not pure)  
185g Unsalted Butter (room temperature)  
3 Egg Yolks (keep the egg whites to make royal icing at home)  
2 Tsp Vanilla Essence (or to taste)

## DIRECTIONS

1. Preheat oven to 165°C degrees (150°C fan forced). All ovens vary so adjust time and heat accordingly.
2. Add the flour, icing sugar and butter in your food processor (I do not sift, but you can if you wish).
3. Turn on to high speed for about 1 minute or until the mixture combines and resembles fine bread crumbs.
4. While the processor is still running, add the egg yolks and vanilla essence and process for another minute or two, or until a dough forms.
5. Remove the dough from the food processor onto a non-stick work board or a lightly floured bench and bring together until it is smooth. Don't knead it, just mix together gently. Do not worry if all the flour is not totally combined, bring it together using your hands.
6. Roll dough between 2 pieces of baking paper and use your rolling guides to achieve the perfect cookie thickness. Using baking paper eliminates adding more flour to the mix and makes light work of moving your dough around.
7. You can certainly bake your cookies from bench to oven. You may find a little cookie spread. As the butter is soft and dough warm, the heat reacts quicker with the dough causing spread. So, for little to no spread, place your dough slab in the fridge or freezer for at least 20 minutes, whilst rolling other batches.
8. To cut cool cookie dough is by far the easiest way to handle cookie dough. Cut desired shapes.

Freezing your cookie shapes yields the best results in warmer climates or when using very soft butter.

Place shapes in the freezer for about 20-30 minutes, or as long as you can, before baking in the oven to ensure your dough does not spread. When freezing any dough layers, place two pieces of baking paper between each cookie dough layer.

When the dough is cold, it adheres to itself, making separation difficult.

Bake cookie shapes straight from the freezer for 12-13 minutes (for medium-sized cookies), or until light, golden brown.

Ovens differ.

Allow for 5 minutes on the baking tray before transferring to a cooling rack. Bake for a minute or two longer and/or reduce oven temperature slightly if making larger cookies to avoid browning edges and being raw in the centre.

## ADDITIONAL NOTES

I baked straight from the bench to the oven without chilling, and the spread was about 2mm in size.

This is fine if you're decorating with royal icing, but if you're using fondant, I'd rather have the cookie exact, so I'd rather freeze the dough.

If you're freezing cookie dough for later, make sure it's properly wrapped in glad wrap or in an airtight container. I recommend using baking paper between the layers to prevent glad wrap imprints from transferring.

Because every oven bakes and heats differently, you must adjust the baking time and temperature to achieve the desired result.

As soon as your cookies come out of the oven, lightly swirl them with a fondant smoother. There is no need for pressure, use light, swirling actions. This removes any air pockets, lumps, or bumps that may have formed while baking.

I do this every time, and it always yields the best results.

Baked or unbaked cookies can be frozen for up to 3 months.