



Getting Started

- 1.** In the electric mixer with a paddle attachment, cream the butter, sugar and chosen flavouring until well mixed and just becoming creamy in texture. Don't overwork the mixture or the cookies will spread whilst cooking and we don't want that!
- 2.** Beat in the egg until well combined. Add the flour and mix on low speed until a dough forms. Gather it into a ball, wrap it in cling film and chill for at least an hour.
- 3.** After an hour, place the dough on a floured surface and knead it briefly. Roll out the dough to an even thickness. For best results use marzipan spacers.
- 4.** Use cookie cutters to cut out the desired shapes and transfer to a baking tray lined with greaseproof paper (for best results, using a palette knife). Chill again for 30 minutes and preheat the oven to 180C/gas 4.
- 5.** Bake for 6-10 minutes (keep an eye on them!) depending on size, until turning golden brown at the edges. Remove from the baking tray (with a palette knife) and cool on a wire rack.

What you need

Ingredients

Makes 25 medium-sized or 12 large yummy cookies

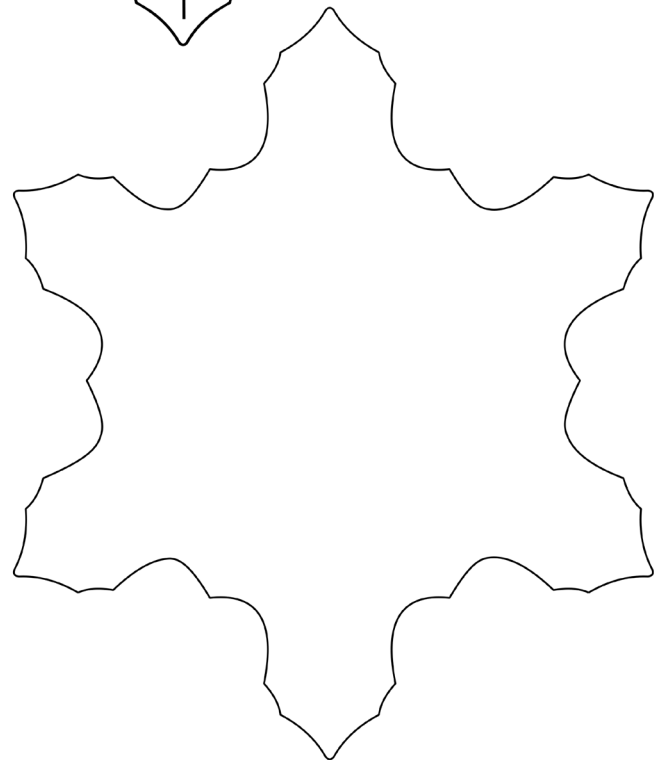
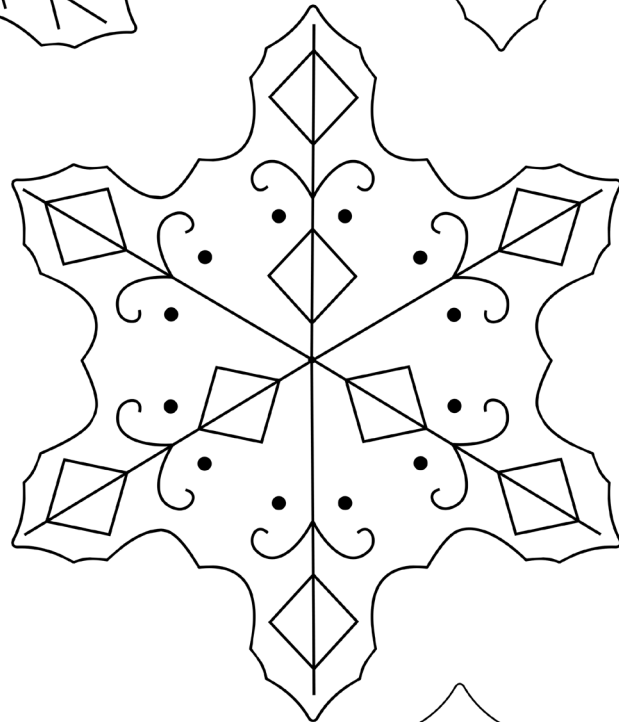
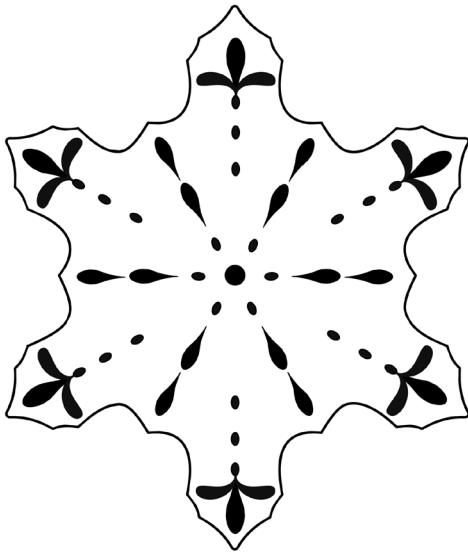
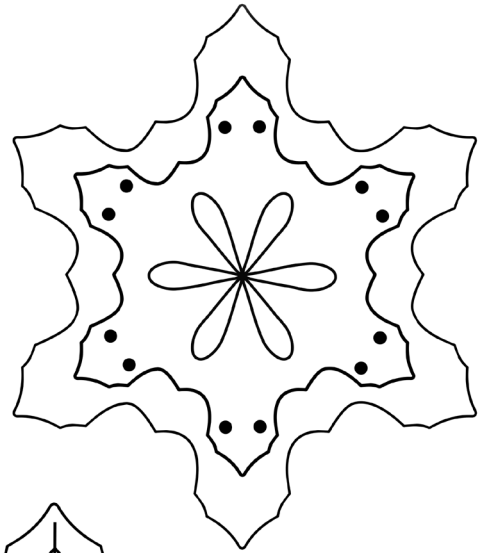
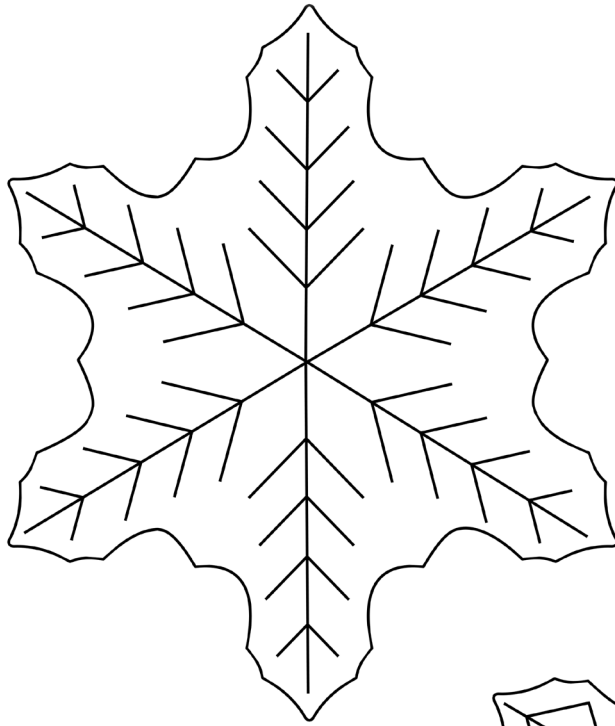
- 200g unsalted butter (1/2 tsp salt if required)
- 200g caster sugar
- 1 egg, lightly beaten
- 400g plain flour, plus more for dusting

Top Tips

If wrapped in foil or cling film and stored in a cool dry place, the cookies will keep well for up to a month!

Always bake cookies that are the same size together to make sure they cook evenly.

If you mix sizes, the smaller ones will be cooked while the larger ones are still gooey in the middle!



It's always best to draw your cookie snowflake design on a piece of paper before attempting it on an actual cookie.

Above are some of our design ideas and we've included blank snowflakes for you to print out and design your own (page 3).

