



Ballybrado Christmas Cookies

Ingredients

250g Ballybrado Organic Strong White Wheat Flour **or** White Spelt Flour

125g sugar

Vanilla essence

Pinch of salt

150g butter

1 egg

To decorate: 1 egg yolk, sprinkles, etc.

Method

1. Put flour in bowl; add sugar, vanilla essence, pinch of salt and chopped butter.
2. Add egg and combine quickly to a smooth dough.
3. Wrap dough in cling film, place in fridge for approx. 1 hour.
4. Take dough out of fridge, roll out on floured surface until approx. 1/2cm thick.
5. Use your favourite cookie cutters to cut out cookies, place on baking tray lined with parchment paper.
6. Brush with egg yolk and then decorate with all your favourite decorations (kids love this part!)
7. Bake in pre-heated oven at 180°C for approx. 10 minutes.

Tip: Cookies are best cut when the dough is cold, i.e. straight from the fridge. To make the rolling out part easier, knead the dough, roll it out, wrap between cling film and place flat in fridge. That way you can take the cold dough out and get cutting straight away!