

# Butter Cut-Out Cookies

Easy to make and taste delicious too

We've Nigella to thank for this one, but for an easy bake which tastes great, freezes and holds its shape, it would be rude not to share.  
[www.nigella.com/recipes/butter-cut-out-cookies](http://www.nigella.com/recipes/butter-cut-out-cookies)

## INGREDIENTS

Makes: 50-60

175 grams soft unsalted butter  
200 grams caster sugar  
2 large eggs  
1 teaspoon vanilla extract  
400 grams plain flour (plus more if needed)  
1 teaspoon baking powder  
1 teaspoon salt  
300 grams icing sugar (sieved)  
food colouring



## METHOD

You will need biscuit cutters and two baking sheets, greased or lined.

Cream the butter and sugar together until pale and moving towards moussiness, then beat in the eggs and vanilla. In another bowl, combine the flour, baking powder and salt. Add the dry ingredients to the butter and eggs, and mix gently but surely. If you think the finished mixture is too sticky to be rolled out, add more flour, but do so sparingly as too much will make the dough tough. Halve the dough, form into fat discs, wrap each half in clingfilm and rest in the fridge for at least 1 hour.

When you are ready to make the biscuits, preheat the oven to 180°C/160°C Fan/gas mark 4/350°F.

Sprinkle a suitable surface with flour, place a disc of dough on it (not taking out the other half until you've finished with the first) and sprinkle a little more flour on top of that. Then roll it out to a thickness of about ½ cm / ¼ inch. Cut into shapes, dipping the cutter into flour as you go, and place the biscuits a little apart on the baking sheets.

Bake for 8-12 minutes, by which time they will be lightly golden around the edges. Cool on a rack and continue with the rest of the dough. When they're all fully cooled, you can get on with the icing. Put a couple of tablespoons of just-not-boiling water into a large bowl, add the sieved icing sugar and mix together, adding more water as you need to form a thick paste. Colour as desired: let the artistic spirit within you speak, remembering with gratitude that children have very bad taste.

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