



# Recipe Card: Sugar Cookies



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## INGREDIENTS:

325g plain flour\*  
1 tsp baking powder  
a pinch of salt  
125g butter  
150g caster sugar  
2 tsp vanilla essence  
1.5 tsp lemon juice  
1 large egg

icing sugar to decorate

*\* you can also make this with  
gluten free flour, in which  
case add half a tsp of  
Xanthan gum*

## NOTES:

## DIRECTIONS:

1. Sift together the flour, baking powder, Xanthan gum (if using), and salt.
2. In a separate bowl, beat together the butter, sugar, vanilla and lemon juice until creamy.
3. Add the egg and beat again until well combined.
4. Mix the wet ingredients in to the dry ingredients and knead together to make a dough.
5. Roll the dough together and leave to rest in the fridge for half an hour.
6. Pre-heat your oven to 180 C (or 160 C for a fan oven).
7. Roll out the dough to approx. 5mm thick, cut out shapes, and place them on a tray lined with grease proof paper.
8. Bake in the oven for 12-15 minutes until starting to go golden brown around the edges.
9. Transfer to a cooling rack and leave to cool completely before decorating.
10. To make a simple icing, mix a couple of tablespoons of icing sugar with half a teaspoon of water at a time until you have a spreadable but not too runny consistency.
11. Add some sprinkles of your choice - can you make a symmetrical or repeating pattern?