

Butter cookies

Ingredients:

2 cups flour

 $\frac{1}{2}$ cup butter

 $\frac{1}{2}$ cup sugar

1 level teaspoon baking powder

1 egg

1 teaspoon vanilla sugar

Knead flour, butter, sugar, baking powder, vanilla sugar and the egg to a smooth dough. Put the dough in the fridge for about 30 minutes. Preheat oven to 320°F/160°C (air circulating). Prepare a baking tray with baking paper and flour the working surface to roll out the dough. Now roll out the dough and form cookies with different cookie cutters. Place the cookies on the baking tray and bake for 8 minutes in a preheated oven. The recipe is enough for about 60 pieces (2 trays).



