OT Mom’s Special Shape Cookies

Ingredients:
This quantity is enough for 4 children to each make a tray of biscuits!

- 175g butter, softened
- 300ml brown sugar
- 2 eggs
- ½ tsp vanilla essence
- 600ml plain flour
- 1 tsp baking powder
- 1 tsp salt

Icing:
- +/- 300g icing sugar
- Food coloring if desired
- Decorations if desired
- Small plastic sandwich bags for icing
- Rolling pins, cookie cutters
- Baking paper

Method:

1) Preheat oven to 180° C, and cut 4 pieces of baking paper to fit your baking trays.
2) Cream butter and sugar together very well until light in colour.
3) Add eggs and vanilla and beat well.
4) Sift dry ingredients into a separate bowl, then slowly beat them into the wet mixture, a little at a time. If the dough is too sticky, add more flour – it should not leave a mess on your fingers.
5) Divide the dough into 2 balls, flatten them and wrap them in cling-wrap. Leave them in the fridge for an hour.
6) Divide the dough between 4 children, give them each a piece of baking paper, and let them roll the dough, cut it out and make new dough balls with leftovers. The dough is best rolled to ½ cm thick, so watch for shapes that are too thin or too thick.
7) Bake at 180° for 8-10 minutes, or until light golden brown. They harden further as they cool.
8) Keep them on the baking paper as they cool on a rack.

Icing:

1) Mix the icing sugar with a little warm water until it forms a thick, smooth paste.
2) Spoon dollops of icing into the corner of a bag, and knot the bag with as little air inside as possible.
3) Snip a tiny corner off (the size of the snip depends on how runny the icing is).
4) Let the kids squeeze icing and decorate to their hearts content.
5) Store in an airtight container one the icing has hardened.

Enjoy!