

Sprinkle Cookies

Ingredients:

125 grams butter, softened

½ cup caster sugar

1 tsp (teaspoon) vanilla essence

1 egg

1 ¼ cups self raising flour

Plain flour to dust

¼ cup sprinkles

Method:

1. Preheat oven to 180 degrees. Line 2 baking trays with baking paper and set aside.
2. In a large bowl whisk butter, sugar and vanilla essence until pale and creamy.
3. Add the egg and whisk until combined.
4. Sift in the self raising flour and stir until combined. Stir in sprinkles.
5. Using lightly floured hands, roll small spoonful's of mixture into balls. Place onto your prepared trays, about 5cm apart.
6. Bake in the oven for 15 minutes or until biscuits are lightly golden.
7. Serve into 4 bowls/small plates