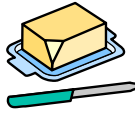


Ingredients

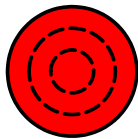


- 200g unsalted butter, softened



- 200g golden caster sugar

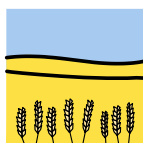
1



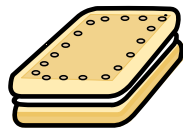
- 1 large egg



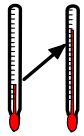
- $\frac{1}{2}$ tsp vanilla essence



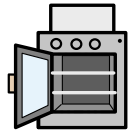
- 400g plain flour



Biscuit recipe



Preheat



oven

200°C

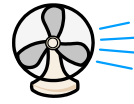
to

200C

/

180°C

180C



fan

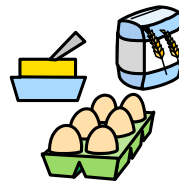
/



gas 6



Find



ingredients



Find



utensils

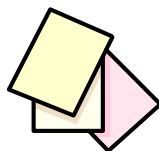


Put

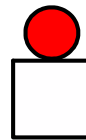
a



baking

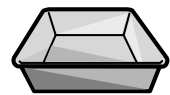


paper



on

a



baking tray



Put

the



butter

in a



bowl

and



beat

it with



electric



whisk

until



soft

and creamy



Beat

in the



sugar,



egg,



vanilla

and



flour



to make

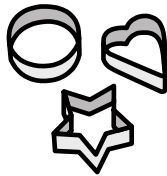
a



dough

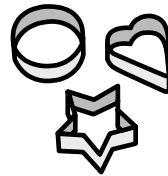


Roll dough



Cut

with

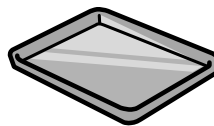


cutters



Put

on



baking tray

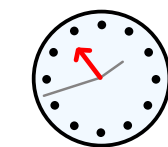


Bake

for



8-10



minutes

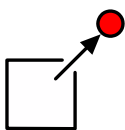
until



golden



brown



Take out

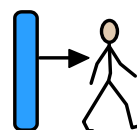


wearing



oven gloves

and

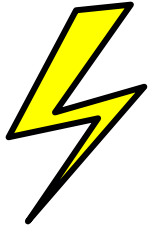


leave

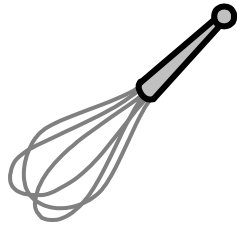
to



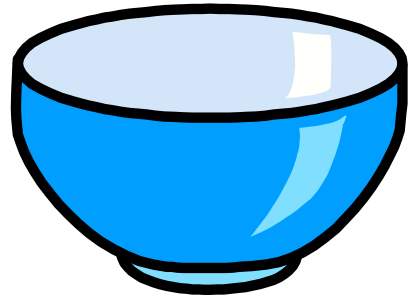
cool



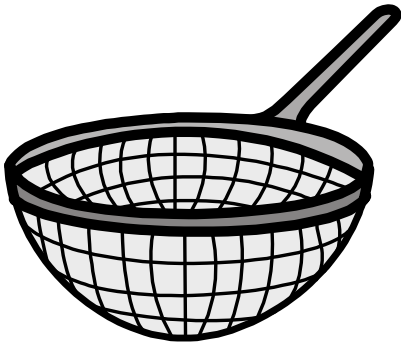
Electric



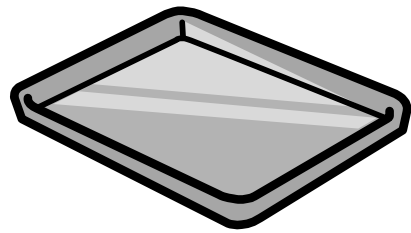
whisk



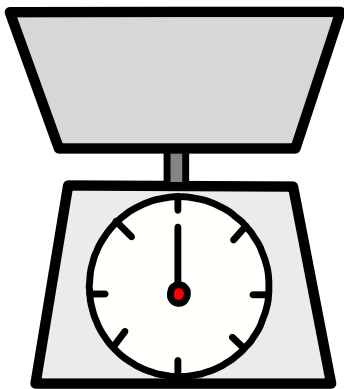
Bowl



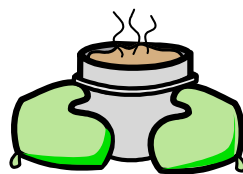
Sieve



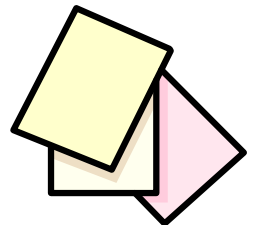
Baking tray



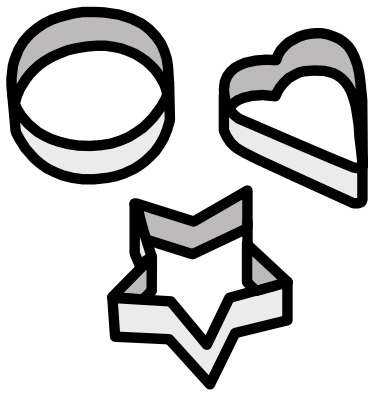
Scales



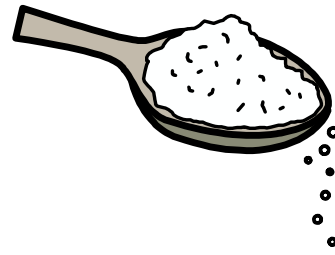
baking



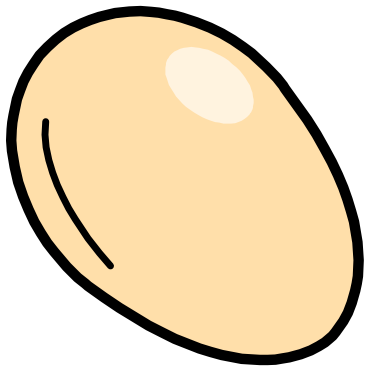
paper



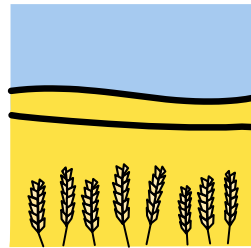
cutter



sugar



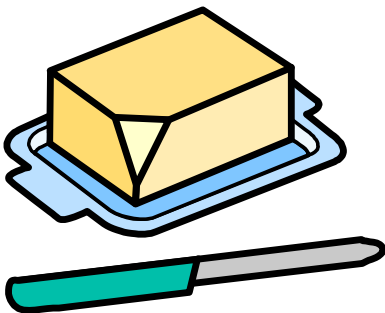
egg



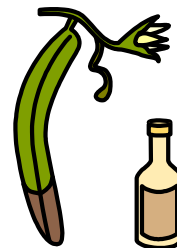
plain



flour



butter



vanilla essence