

EASTER COOKIES



INGREDIENTS

- » 175g butter, softened
- » 2/3 cup caster sugar
- » 1 teaspoon vanilla extract
- » 1 egg
- » 2 cups plain flour
- » 1/2 cup malted milk powder

ROYAL ICING

- » 3 egg whites
- » 4 1/2 cups pure icing sugar, sifted
- » 1/2 tablespoon lemon juice
- » Food colouring - we used pink, blue and green

METHOD

STEP 1

- » Place butter, caster sugar and vanilla in a bowl and beat together with an electric mixer for 5 minutes or until light and fluffy
- » Add egg and beat to combine
- » Stir in flour and milk powder until well combined
- » Turn mixture out onto a sheet of plastic wrap (dough should be soft). Fold up sides of plastic to enclose dough and place in the refrigerator for 1 hour or until firm enough to roll

STEP 2

- » Preheat oven to 180°C/160°C fan-forced
- » Grease 3 large baking trays and line with baking paper

STEP 3

- » Remove plastic from dough and roll out between 2 sheets of baking paper until 5mm thick. Freeze for 10 minutes
- » Using Easter shaped cookie cutters, cut shapes from dough, re-rolling and cutting trimmings. Place on prepared trays
- » Bake, 1 tray at a time, for 8 - 10 minutes or until light golden around the edges
- » Cool cookies on trays for 5 minutes and transfer to a wire rack to cool completely

STEP 4

To make Royal Icing:

- » Place egg whites in a medium bowl and whisk until foamy
- » Gradually add and whisk in icing sugar until well combined
- » Add lemon juice and whisk
- » Place icing in 4 separate bowls - dividing evenly. Using food colouring, tint one portion pink, one portion green, one portion blue and leave remaining portion white
- » If icing is too thick, add water 1/2 a teaspoon at a time (to each portion) to get a silky consistency

STEP 5

- » Spoon into separate snap-lock bags and snip 1 corner from each bag
- » Pipe icing onto biscuits to cover. Tap gently on bench and stand biscuits for 1 hour or until set
- » Decorate with remaining icing and allow to set
- » Serve