

## Sugar Cookies

### Ingredients

125g unsalted butter  
1/2 cup white sugar  
1 teaspoon vanilla extract  
1 egg  
1 teaspoons baking powder  
1/4 teaspoon salt  
1 1/2 cups plain flour

### Icing

1 cup powdered icing sugar  
1/4 teaspoon salt  
1/2 teaspoons vanilla extract  
20ml milk  
1/4 tablespoon fresh lemon juice

### Method

1. PREHEAT oven to 170C.
2. In a large bowl, CREAM butter and sugar until smooth, at least 3 minutes using your electric beaters.
3. BEAT in vanilla and egg.
4. In a separate bowl, COMBINE baking powder and salt with flour and add a little at a time to the wet ingredients.
5. IMPORTANT NOTE: If the dough looks crumbly keep mixing for 30 seconds to 1 minute longer. The dough should be pulling away from the sides of the mixer.
6. If the dough still looks too dry or stiff, turn out the dough onto a countertop surface, flour surface as needed. Wet your hands and finish off kneading the dough by hand.
7. DO NOT CHILL THE DOUGH. Divide into workable batches (2-3 chunks), roll out onto a floured surface, and cut. You want these cookies to be on the thicker side (more than 1/2 cm thick).
8. Bake for 6-8 minutes. Let cool before decorating using icing.
9. Sift the powdered sugar into a large bowl. Add the salt, and whisk. In another small bowl, combine the vanilla extract and milk. Whisk them together.
10. Pour the wet ingredients into the powdered sugar. Whisk until combined. Add in the lemon juice and whisk until smooth. Colour and apply to cookies using a piping bag.