

## Mothers Day Cookies (makes 20 cookies)

Equipment	Ingredients
Scales	250g softened butter
Small mixing bowl	120g caster sugar
Wooden spoon	3 teaspoons vanilla extract
Measuring spoons	2 eggs
Electric mixer with paddle attachment	600g plain flour
Baking Tray	$\frac{3}{4}$ teaspoons baking powder
Baking rack	1 teaspoon salt
Baking Paper	Small bowl of icing and smarties
Rolling pin	
Cookie cutters	

1. Preheat the oven to 160 degrees.
2. Add butter, sugar and vanilla extract to the bowl of the electric mixer and mix on low speed until well combined (around 1-3 min).
3. Add eggs and mix to combine (another 1-3 min).
4. In a small mixing bowl, add flour, baking powder and salt and stir to combine.
5. Add flour mixture to butter and egg mixture and mix on low speed until a ball of dough has formed and the sides of the bowl look clean. Do not overbeat as this will make cookies tough.
6. Place your dough between two sheets of baking paper, and roll it out using a rolling pin to about 7mm. Try to roll an even thickness.
7. Place your rolled out dough on a baking tray and put in the freezer for 5 minutes.
8. Remove dough from freezer and cut into shapes using cookie cutters. Place cookies onto baking paper on the baking tray, leaving 2 cm between each cookie for spreading.
9. The leftover dough can be squeezed into a ball and put between the same baking paper to be rolled out again to cut out more cookies. The dough will be cold so you will not need to put it back in the freezer.
10. Bake in oven for 10-12 minutes or until golden on the edges. Remove from oven and carefully transfer cookies to a baking rack to cool.
11. Once cooled, spread icing and decorate with smarties in the shape of a flower.