Autumn Cookies

Ingredients

For the cookies:
- 250g unsalted butter, softened
- 250g golden caster sugar
- 2 eggs
- ½ tsp vanilla extract
- 500g plain flour
- 1 tsp baking powder
- Autumn cookie cutters

For the icing:
- Pre-made fondant icing
- Food colouring
- Icing pens

Method

1. Mix the butter and sugar together before beating in the eggs, vanilla extract and food colouring (optional).
2. Combine the flour and baking powder in a separate bowl. Once combined, mix into the butter mixture and kneed into a dough.
3. Leave to chill for minimum of an hour. Preheat the oven to 170C.
4. Roll out the dough and cut into shapes using the Autumn cookie cutters.
5. Bake for 12-15 minutes. Once cool, it's time to get decorating how you'd like!

