Fossil Cookies Recipe

Makes 16 Cookies

Ingredients

3 cups flour

$\frac{1}{4}$ tsp salt

2 cups butter

1 $\frac{1}{2}$ cups sugar

2 tsp vanilla extract

1 egg

Equipment

Oven – set to 200°C/gas mark 5

Baking tray - greased

Food mixer or wooden spoon

Mixing bowl

Pizza cutter or square cookie cutter

Clean shell

Method

1. Using the mixer, cream together butter and sugar.

2. Stir in the egg and vanilla.

3. Stir in the flour and salt until it forms a soft dough.

4. Sprinkle flour on a surface and roll out dough to approximately $\frac{1}{4}$ inch thick.

5. Use the pizza or cookie cutter to cut out the shapes.

6. Press the underside of the shell firmly onto the dough.

7. Put the cookies into the freezer for half an hour.

8. Take the cookies out of the oven and remove the shell, leaving a clear indentation.

9. Bake the cookies for 10-15 minutes.

10. If necessary during the cooking time, remove the cookies from the oven and re-press the shell.

11. Remove the cookies from the oven.

12. Allow cookies to cool before eating.

13. Enjoy!