

Easter Cookies

| INGREDIENTS | OVEN |
|---|---------------|
| 50g soft margarine 50g caster sugar 150g plain flour 2.5ml baking powder 1 egg 2.5ml vanilla essence | 180°C / Gas 4 |

METHOD

1. Cream margarine and sugar.
2. Sieve flour and baking powder onto a plate.
3. Beat egg and vanilla essence.
4. Add flour and egg mixture alternately until a stiff mixture is formed.
5. Knead until smooth with hands.
6. Turn dough on to a floured surface and roll into a rectangle.
7. Cut into strips and fold or twist into shape.
8. Bake for 15 minutes until golden brown.