

Melting Moments

INGREDIENTS

175g unsalted butter, softened at room temperature
40g icing sugar
1/2 teaspoon pure vanilla extract
175g plain flour
40g cornflour (cornstarch)

How to make it :

With an electric mixer, cream butter and icing sugar together until pale and fluffy. Add the vanilla extract and beat for a few seconds.

Sift the flour and cornflour together over the butter mixture and mix until smooth.

Spoon the mixture into a piping bag fitted with a large star-shaped piping nozzle. Pipe into the required shapes on a baking tray lined with parchment paper. Space the shapes well apart.

Bake the cookies in preheated oven at 180degC for 12 minutes or until they are a pale golden colour. Leave for a few minutes on the baking tray to firm up slightly before transferring to wire rack to cool.

Note: To prevent the cookies from spreading and hold the shape better, after piping, chill the tray of unbaked cookies in the fridge for about 30mins before baking.

SOURCE : ALLRECIPES.COM