

## Ingredients

- 1 medium egg, beaten
- 175g butter, softened
- 100g granulated sugar
- 2 tsp vanilla essence or extract
- 250g plain flour, plus more for dusting

## Method

1. Heat the oven to 200C/180C fan and line a baking sheet with baking paper. Beat all the ingredients together, except the flour, using a hand mixer if you have one or otherwise a wooden spoon, until light and fluffy. Add the flour and mix until just combined. Bring the dough together with your hands. Pop it in the fridge for half an hour.
2. On a lightly floured surface or between two pieces of baking paper, roll out the dough to about ½ cm thickness. Cut out shapes using cutters and place on the baking sheet. Bake for around 8 – 10 minutes or until lightly golden.

