

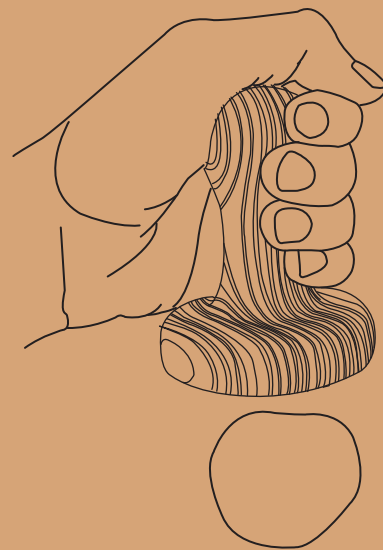
# Cookie Stamper



**Use your favourite recipe or try our method for the perfect imprinted homemade cookies:**

## **Ingredients:**

250g butter  
140g caster sugar  
1/2 tsp salt  
1/2 tsp baking powder  
300g plain flour  
1 egg yolk  
2tsp vanilla extract



## **Directions:**

1. Preheat oven to 190°C (gas mark 5)
2. Sift together plain flour, baking powder, sugar and salt.
3. Mix in butter and blend until mixture is crumbly. Stir in egg yolk and vanilla essence. Blend well. Chill dough for one hour for better cookies.
4. Regularly sprinkle work surface and stamp with flour.
5. Separate dough into golf ball sized chunks. Slightly flatten the balls and stamp.
6. Place on a greased baking sheet. Bake for 6 - 8 minutes, or until lightly brown.
7. Remove from oven and leave for a couple of minutes to harden, then transfer to a wire cooling rack.
8. Enjoy your cookies : )