

Peppermint Sugar Cookies (adapted from Sugar Cookie recipe by Peggy Porschen)

Ingredients

Makes approximately 20-30 cookies (single ones) depending on the size of the cutters. I used a double batch to make all my layered cookies. You can always freeze any leftover dough - wrap well and keep in the freezer for up to a month.

200g butter, at room temperature
200g caster sugar
1 large egg
2 teaspoons peppermint extract
425g plain flour, sifted

Method

1. Place the butter and sugar together in a mixer bowl. Cream together until just pale and creamy using the paddle attachment. Do not over mix as your cookies will be more likely to spread.
2. Add the egg and peppermint extract and beat until just combined.
3. Gradually add the flour until it all comes together to form a dough.
4. Wrap well in clingfilm and chill in the fridge for at least one hour before rolling out.

If you are using food colouring then I suggest using paste food colours and adding in the mixer as this helps to mix the colour in evenly. Mix until it is just combined.

5. Roll your dough out to about 5mm thick and cut out your shapes. Place on a baking tray lined with baking paper and place in the fridge to chill again for about half an hour.
6. Pre-heat your oven to 180°C and bake the cookies for around 8-10 minutes. I baked my stockings for 8, snowflakes for 10 and crackers for 12 minutes.
7. If you are planning to make layered cookies then cut the centres out for the middle one or two cookies. I used 3 cookies for each of the stockings and snowflakes so needed one middle layer for every two outer layers. For the crackers I used 4 layers so I would be able to put more in - this means you need two middle layers for every two outer layers.
8. Once they have cooled decorate as you like. They taste great on their own too. If you're making up a layered cookie then use royal icing to 'glue' the layers together. Make sure to save your best looking cookie for the top layer.

Enjoy!