Torbay’s Christmas Cookies

**Ingredients:**

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| 340g  1tsp  1  250g  375g  50g | Icing sugar  Vanilla extract  Egg yolk  Butter  Plain flour  Edible gold and silver balls |

**Method:**

* Tip 140g of icing sugar, vanilla extract, egg yolk and butter into a bowl and mix
* Sift in the flour and make into a dough
* Divide the dough into 2, flatten into a disc, cover in cling film and chill in the fridge for 30 minutes
* Heat the oven to 190OC
* Roll out the chilled dough, make into Christmas shapes and cook in the oven for 10 minutes
* Leave to cool and then cover with icing sugar and edible balls.
* Enjoy!