

Little Vanilla Biscuits

Ingredients

- 100g soft butter
- 100g icing sugar, plus a little extra for dusting
- 90g plain flour
- 30g cornflour
- 1 teaspoon vanilla extract



Method

1. Preheat the oven to 180 and line a baking sheet with baking parchment.
2. Cream the butter the sugar together then add the flours and the vanilla.
3. If it is very soft put in the fridge for 10 minutes otherwise, roll teaspoons of the mixture into little balls, put onto the baking sheet and flatten gently with a fork (dip the fork into flour to stop it sticking).
4. Bake for 20 minutes by which time they should be light golden on top and cooked on the bottom.
5. Cool on a rack and then dust with icing sugar if you want.

Notes

Sometimes we add cocoa to make chocolate ones or we might sandwich them together with a ganache.