

No Egg Cookie Recipe

Ingredients

- 125g butter or pure vegetable margarine softened
- 125g caster sugar
- 1 tsp vanilla essence or extract
- 200g baking powder/soda
- 1 tbsp water
- Optional: 2 tbsp cocoa powder or milk chocolate chips or 2 Oreos

Method

1. Preheat the oven to 180 degrees, 160 in a fan-assisted oven, or gas mark 4.
2. Cream the butter and sugar together with a wooden spoon in a large bowl until light, fluffy and golden.
3. Stir everything together (vanilla, flour, baking powder and chocolate chips/Oreos, add the water and the cocoa powder) to make the yummy dough.
4. Sprinkle some flour onto a surface. Roll out the dough and with cookie cutters cut out the shapes and space them out onto a greased, lined baking sheet.
5. Bake for 12 minutes or until golden brown.
6. Leave on baking sheets for 5 minutes, then transfer to a wire rack to cool.
7. Store in an airtight container.