

# *BEST* NON-SPREAD COOKIE RECIPE



*"Buttery, crisp, with a yielding crumb, this sugar cookie is a reliable staple that you'll be revisiting time and time again. I use this recipe for all my decorated cookies as it doesn't spread in the oven, and forms the perfect canvas for fondant or royal icing designs."*

# BEST NON-SPREAD SUGAR COOKIE RECIPE

SUGAR SUGAR CAKE SCHOOL



## INGREDIENTS

- 200g Salted Butter (softened at room temperature)
- 200g Caster Sugar
- 1 Large Egg (room temperature)
- 1 tbsp Vanilla Extract (or vanilla bean)
- 360g Plain (all purpose) flour
- 40g Corn Flour (corn starch)

## METHOD

1. Place the butter, sugar and vanilla into a mixing bowl and cream together on Medium speed for 10 minutes. Increase the speed to high for another minute.
2. Sift all the dry ingredients together.
3. Gradually add the (beaten) egg into the creamed butter sugar mixture and continue beating for another 4 minutes or till all combined.
4. Add in the sifted flour and gently fold together till just combined. Be very careful not to overmix at this stage as this will result in a tougher cookie.
5. Tip the dough out onto a sheet of cling wrap, wrap up the dough and flatten slightly before chilling in the fridge for approximately 30 minutes or longer if required.

6. Place the cookie dough in between 2 sheets of non-stick baking parchment and roll out your cookie dough to about 4-5mm thick (do not use additional flour for dusting).

\*If you have two mixing bowls for the same stand mixer, then use the second bowl for the yolk mixture without having to transfer out the whites.

7. Use your desired cutter to cut out your cookie shapes and place on a baking tray lined with non-stick baking parchment. Chill in the fridge for a further 20-30 minutes.

8. Preheat your oven to 175°C (350F).

9. Bake cookies for 7-10 minutes or until the surface is a pale golden colour and the edges a golden brown colour.

9. Leave to cool completely before decorating.

## BAKING NOTES

- Cookies can be stored in an air tight container for up to 2 weeks (undecorated)
- For best results, ensure all ingredients are at room temperature prior to mixing
- I use salted butter to counteract the sweetness from additional royal icing/fondant decorations. But you may substitute this with Unsalted Butter with the addition of 1 tsp salt if preferred
- Ensure you are using a Large egg for this recipe, if using a smaller egg, add in another half of a beaten egg to the recipe.

## FLAVOUR VARIATIONS

**Coffee cookies** - Mix in 2 tablespoons of instant coffee powder into the dry ingredients

**Lemon cookies** - Fold in the zest of 1 lemon together with the addition of the dry ingredients

**Orange Poppyseed cookies** - Fold in the zest of 1 orange & 2 tbsp poppy seeds together with the addition of the dry ingredients

**Green Tea Cookies** - Sift 3 tbsp green tea powder (matcha powder) together with the dry ingredients and fold in as per the recipe