



Ingredients:

100 g butter
1 cup granulated white sugar
1 Egg
1 teaspoon vanilla extract
1/2 teaspoon baking powder
1 teaspoon salt
2 and 1/4 cups flour
2tbsp brandy (or any vodka)

Directions:

Cream the butter and sugar together until pale and creamy. Add in the egg, vanilla and brandy. Separately mix flour, baking powder and salt. Add mixture into batter and work with it until all ingredients are combined.

Wrap dough in aluminium foil and chill at least 1/2 hour. In the meantime preheat oven to 350 Degrees'

This dough freezes beautifully. Roll dough out 1/4 inch thick and cut into shapes. Bake for 10 - 12 minutes, (until edges are slightly golden).