## GIVE IT A GO - FOSSIL COOKIES AT HOME

BAKES APPROX. 16 COOKIES





## WHAT YOU NEED:

Large mixing bowl, measuring cup, tablespoon, electric beater/mixer, oven tray, baking paper, oven, cooling rack, Object that you want to turn into a fossil e.g. a shell, a small waterproof animal toy

## INGREDIENTS:

250g butter softened

- 1/2 cup sugar
- 1 teaspoon vanilla essence
- 1 egg
- 3 cups plain baking flour

## INSTRUCTIONS:

- 1 Turn oven on to 190°C (170°C fan-forced)
- **2** Using the mixer, beat the butter, sugar and vanilla essence together in a bowl until light and fluffy
- 3 Add egg and beat well
- Sift flour into creamed mixture until well-mixed, forming a dough
- Using a tablespoon to measure, roll into round balls and place on an oven tray lined with baking paper – make sure they are far apart from each other
- 6 Flatten dough with the back of the spoon
- 7 Clean your object with hot and soapy water, dry well
- Press the object lightly into the cookie dough.For best results, refrigerate for 30 minutes.
- **9** Bake for 12-15 minutes or until pale golden
- *10* Remove from oven, leave to cool on tray for 5 minutes. Transfer to cooling rack until cooled completely
- **11** Optional: decorate your imprint with coloured icing

Enjoy your Fossil Cookies with your whānau (family)! Share your cookies online and add #NZMMfossilcookies

