

Rolling Cookie

By Kathy Moore

Rolling Cookie Ingredients			
1 Cup	Butter or Margarine	3 Cups	Plain Flour (sieved)
1 Cup	Caster Sugar	2 teaspoons	Teaspoons baking powder
1	Large Egg	1 teaspoons	Cinnamon or Ginger
Try other flavourings such as vanilla, peppermint, orange, lemon, chocolate etc.,			

Method

1. Preheat oven to 180°C/355°F/Gas 4
2. Cream the butter and sugar until light and fluffy.
3. Add the egg and beat well.
4. Sieve the flour and baking powder together. Add to the egg mix and bring to a very stiff paste.
5. Dust the worktop with plain flour and roll out the cookie paste to approximately ¼ to ½cm. Cut out the cookie shapes
6. Transfer to a lightly greased baking sheet and bake 7 to 10 minutes or until light brown. These temperatures and times are for guidance only as the function and performance of different ovens varies.
7. Remove from the oven when baked and transfer to a cooling tray.
8. Cool completely on a wire tray or similar.

Remember....

All ovens vary in performance and temperature accuracy.
The above is a guide only to the temperature and time needed to bake the cake.

Baking tips

Butter can be substituted for margarine in the cake recipes. Butter gives a better flavour, although margarine will tend to give a lighter cake.

Diet or low fat margarine substitutes will not work as they usually contain a high proportion of water and affect balance of the recipe. (Try eating a smaller piece of cake if necessary!!)

Use ingredients at room temperature.

Beat the ingredients well, under beating or mixing will result in a heavy cake.

Make certain the cake is thoroughly cooked or a soggy centre will result. Cool thoroughly. If a cake is stored when even slightly warm, it can very quickly turn mouldy.

There is nothing like a home baked cake for flavour.