



life's little treasures
foundation

Supporting Families of Premature & Sick Babies

World Prematurity Day

Vanilla Bean Cookies

Why not get baking to show your support for world prematurity day?

INGREDIENTS:

300g plain flour
110g icing sugar
185g butter, cubed
3 egg yolks
1 teaspoon vanilla bean essence
1 teaspoon vanilla bean paste

METHOD:

1. Weigh out all ingredients
2. Combine flour and icing sugar in food processor and blitz until combined
3. Add butter, and pulse until breadcrumb consistency
4. Add egg yolks and vanilla's and pulse until dough comes together
5. Tip dough out onto bench and knead until smooth
6. Divide dough into three equal sized portions, wrap in cling film and refridgerate for at least 30 minutes
7. Roll dough between two pieces of baking paper using a rolling pin, to an even thickness of roughly 5-6mm
8. Placed rolled dough in fridge for at least 1 hour
9. Cut dough into desired shapes, and place in fridge for a least 30 minutes
10. Cook shapes in pre heated oven (160 degrees celcius) for 10 minutes, then turn trays and continue to cook for 3 minutes, or until the edges of the cookies are just starting to turn a golden colour
11. Remove cookies from oven, and cool cookies on trays for 10 minutes, then transfer to wire racks.
12. Roll out a thin layer of fondant, using cornflour to stop any sticking. Brush cookie with a small amount of water and carefully place cut fondant onto cookie.
13. Store baked cookies in airtight containers for up to 4 weeks, or store baked/unbaked cookies in freezer for up to 3 months



Decorate your cookies with purple sprinkles and/or purple coloured fondant to signify World Prematurity Day!

*Recipe proudly produced for the Life's Little Treasures community in celebration of World Prematurity Day 2020

blue & ruby
CAKE ART