

Nigella Lawson Butter Cut-Out Cookie Recipe

You need.... to make 50-60 of Nigella's number biscuits, or we found 20-30 normal sized biscuits. It takes approx 20 mins to make, 1 hour in the fridge, 8-12 mins in the oven. Then 2 mins to cool, 1 min to eat!!

- 175 grams soft unsalted butter
 - 200 grams caster sugar
 - 2 large eggs
 - 1 teaspoon vanilla extract
 - 400 grams plain flour - preferably Italian 00 (plus more if needed)
 - 1 teaspoon baking powder
 - 1 teaspoon salt
 - 300 grams icing sugar (sieved)
 - food colouring
1. Preheat the oven to 180°C/gas mark 4/350°F
 2. Cream the butter and sugar together until pale, then beat in the eggs and vanilla. In another bowl, combine the flour, baking powder and salt. Add the dry ingredients to the butter and eggs, and mix gently but surely.
 3. If you think the finished mixture is too sticky to be rolled out, add more flour, but do so sparingly as too much will make the dough tough. Halve the dough, form into fat discs, wrap each half in cling film and rest in the fridge for at least 1 hour. Sprinkle a suitable surface with flour, place a disc of dough on it (not taking out the other half until you've finished with the first) and sprinkle a little more flour on top of that. Then roll it out to a thickness of about ½ cm / ¼ inch. Cut into shapes, dipping the cutter into flour as you go, and place the biscuits a little apart on the baking sheets.
 4. Bake for 8–12 minutes, by which time they will be lightly golden around the edges. Cool on a rack and continue with the rest of the dough.
 5. When they're all fully cooled, you can get on with the icing. Put a couple of tablespoons of just-not-boiling water into a large bowl, add the sieved icing sugar and mix together, adding more water as you need to form a thick paste. Colour as desired: let the artistic spirit within you speak, remembering with gratitude that children have very bad taste.