

Flower & Flour

Cooking with Flour Meow Face Cookies



Method

Cream the base:

In a large bowl, beat the softened butter and sugar together until pale and fluffy. Stir in vanilla extract.

Add dry ingredients:

Sift in the flour and salt. Mix on low speed until the dough just starts to come together. Use your hands to gently knead it into a smooth ball (not for too long or the cookie will be tough).

Chill:

Wrap the dough in plastic and refrigerate for 30 minutes (the secret to keeping the cat shape sharp!)

Shape:

Roll dough onto a floured surface (1cm thickness) Press the rim of a cup into the dough to make circles. Add triangle pieces for ears. Don't forget to add the tuft shape too! Alternatively, use our Meow Face template to trace around the head shape!

Bake:

Preheat the oven to 170°C (340°F). Place your Meow Faces onto the prepared tray and bake for 12 to 15 minutes until the edges are golden.

Decorate:

Once completely cool, it's time to decorate your cookies! Suggestions: Writing icing for whiskers, choc chips for eyes, a marshmallow (cut in half) for the muzzle and a heart jelly for the nose. Dust with icing sugar. Tip: Use the icing to stick on your decorations.

NOTE: Ask a grown up to help you make these purrtastic cookies!



Ingredients

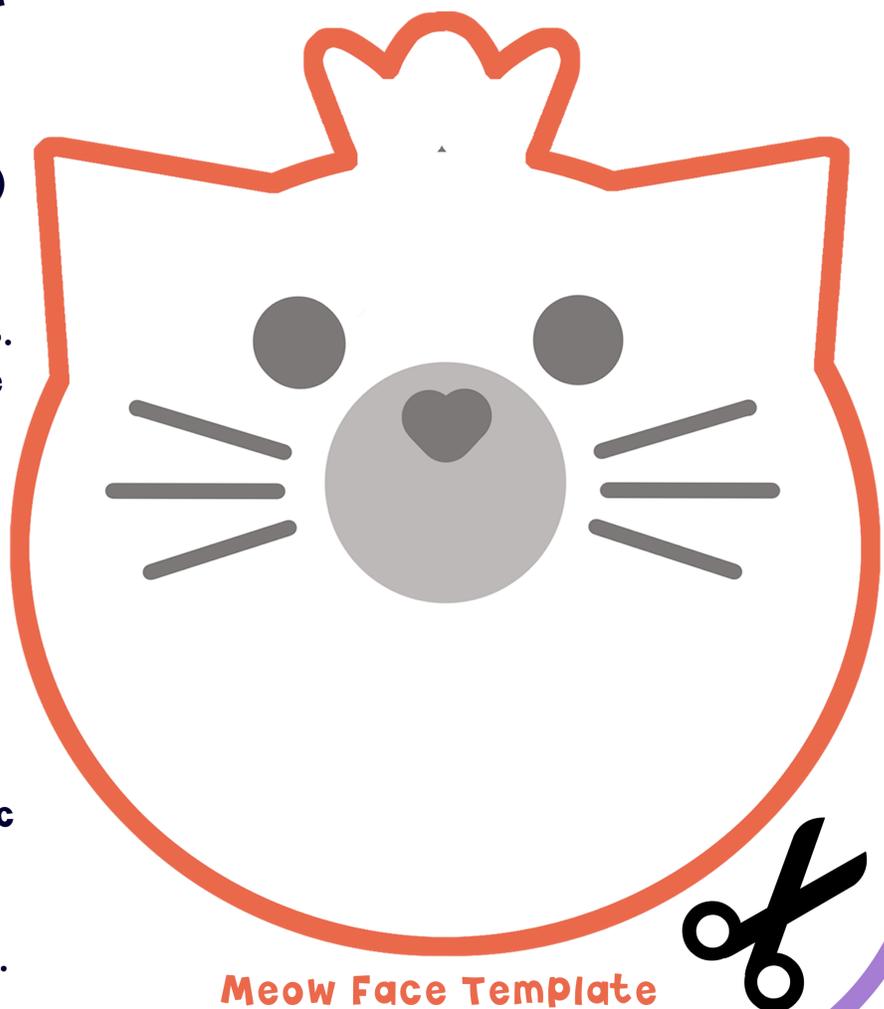
1 cup (225g) unsalted butter, softened
1/2 cup (110g) granulated sugar
1 tsp vanilla extract
2 and 1/2 cups (300g) plain flour
Pinch of salt

To decorate

Choc chips, jellies, marshmallows, writing icing or your choice of sweets
Icing sugar for dusting

You will need

Mixing bowl
Electric mixer or wooden spoon
Plastic wrap
Baking tray lined with baking paper
Rolling pin
A cup and craft knife to cut the shapes



Meow Face Template