Danish Butter Cookies

Recipe

- 150g salted butter (150g)
- 90g icing sugar
- 1 egg
- 1 tsp vanilla extract
- 190g all-purpose flour or plain flour

Instructions

1. Preheat oven at 175C. All ingredients should be in room temp.
2. Cream together butter and icing sugar.
3. When it's creamy, add 1 egg. Beat until well incorporated.
4. Sift in flour into the mixture in two portions. Mixing every after addition.
5. Transfer to a piping bag fitted with piping tip.
6. Bake in a preheated oven for 15 to 17 minutes.
7. Let it cool down completely.