



Easy Cookies

NIBBLEDISH CONTRIBUTOR

Ingredients

250 gr. flour
80 gr brown sugar
1 tsp pure vanilla extract
1 egg
80 ml corn oil
1/3 tsp salt

Instructions

Sift together the flour with the salt, the pure vanilla extract and the sugar. Beat the egg with the oil and stir in the flour. Combine with a fork, then fast knead dough with your hands, cover with a plastic wrap and pour in the refrigerator. Refrigerate about 30 minutes.

Preheat oven to 180°C. Line a cookie sheets with a cooking paper.

Pour dough onto a working surface and roll with a rolling pin into a 1/2 inch thin rectangle. Cut with a cookie cutter. Arrange cookies onto the prepared baking sheets, sprinkle with brown sugar and bake about 10-15 minutes.

With this dough can be made mini pies.