## Chinese Butter Cookies

NIBBLEDISH CONTRIBUTOR

## Ingredients

50 g icing sugar 150 g butter 40 g corn flour 140 g plain flour $1 / 4 \mathrm{tp}$ vanilla essenceChopped cherries(makes about 50 cookies)

## Instructions

1. cream butter and mix with icing sugar until smooth
2. add in the vanilla essence and mix well
3. mix in plain flour and corn flour (batter will be a little moist)
4. using a piping tip, pipe out the cookie onto baking tray lined with baking sheet
5. top cookie with chopped cherries
6. bake at $160^{\circ} \mathrm{C}$ for 20 mins until cookies turn slightly brown
