

Sultana cookies

Recipe supplied by Shohreh Entesari-Tatafi

ingredients

- 1 egg
- 150 grams plain flour
- 100 grams castor sugar
- 100 grams unsalted butter at room temperature
- 1 teaspoon baking powder
- 50 grams Persian sultanas
(these are usually smaller and darker)
- 1 teaspoon vanilla essence
- Baking paper

directions

- Preheat oven to 175 degrees centigrade.
- Cream butter and sugar.
- Beat in egg until mixture is creamy and soft Add sieved flour, baking powder and vanilla essence Mix well so that all the ingredients are combined. The mixture should be smooth and moist.
- Add sultanas and mix well.
- Line baking tray with baking paper.
- Scoop heaped teaspoons of dough and roll to 2-3 centimeter ball.
- Place balls apart on tray.
- Bake one batch at a time in centre of preheated oven, 175 degrees C until golden on top and browned at edges. This takes 10-12 minutes.
- Take off tray, cool on racks and repeat.

