**Colourful Choc Button Cookies**

**Ingredients**
- 150g softened unsalted butter
- ¼ cup Soft brown sugar
- 1/3 cup caster sugar
- 1 egg yolk
- 1 teaspoon vanilla extract
- 1 ½ cups self-raising flour
- coloured choc buttons

**Method**
Preheat oven to 180°C. Line Baking trays.
Beat the butter, sugars and egg yolk together until light and creamy.
Add the vanilla and beat until combined.
Sift in the flour and fold in using a metal spoon, until just combined. Use your hands to push the mixture together to form a soft dough.
Roll 60g (tablespoons) of the mixture into balls and place on prepared trays allowing room for spreading during cooking. Once cooked the cookies should be roughly 8 – 10cm in diameter.
Slightly flatten the balls then press in 5 different coloured buttons.
Bake for 15 min or until crisp and lightly browned.