

## 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.