Gold Coin Cookies



⏱ 45 min | 🍽 About 30 cookies

✋ **An adult handles the oven**

What you need

- ☐ 2 cups flour
- ☐ ½ cup sugar
- ☐ 1 tsp vanilla extract
- ☐ 150 g (5 oz) butter
- ☐ 1 egg
- ☐ Yellow sanding sugar to decorate

How to make it



Mix all the ingredients into a smooth dough.



Roll the dough into a thick log, wrap it, and chill for half an hour.



Slice into rounds and press a bottle cap into the middle of each – like a coin.



Sprinkle with yellow sugar, and an adult bakes them for 12 min at 180°C / 350°F.

💡 **Tip:** Use a toothpick to carve a number into each coin – just like real money.