Ingredients

- 200g unsalted butter, softened
- 200g golden caster sugar
- 1 large egg
- ½ tsp vanilla extract (optional)
- 400g plain flour, plus extra for dusting
- Icing sugar or caster sugar for decoration (optional)
- Bat-shaped biscuit cutter

Method

1. Get an adult’s help with this - Heat the oven to 200C/180C fan/gas mark 6;
2. Line an oven tray with baking parchment.
3. Put the butter in a bowl and beat it with electric beaters, or a fork, until soft and creamy.
4. Mix in the sugar, egg, and vanilla, and mix together.
5. Add the flour to make a dough. If the dough feels a bit sticky, add a little bit more flour and knead it in.
6. Roll out the dough to the thickness of about 1cm on a floured surface.
7. Cut out shapes using a bat biscuit cutter.
8. Transfer the individual biscuits to the baking sheet and bake for 8-10 mins or until the edges are just brown.
9. Leave to cool for about 5 mins.
10. As an extra, you can sprinkle with caster sugar or use icing sugar to decorate.