From the garden: Egg

<table>
<thead>
<tr>
<th>Equipment:</th>
<th>Ingredients:</th>
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<tbody>
<tr>
<td>• Wooden spoon</td>
<td>250g butter (soften)</td>
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<tr>
<td>• Measuring cups</td>
<td>170g icing sugar</td>
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<tr>
<td>• Measuring spoons</td>
<td>1 egg</td>
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<td></td>
<td>2 teaspoons vanilla essence</td>
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<td></td>
<td>2 ½ cups self-raising flour</td>
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<td></td>
<td>4 ½ cups cornflakes (measure then crush</td>
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<td></td>
<td>slightly)</td>
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</tbody>
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Method:
1. Heat the oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Using an electric mixer, beat the butter, icing sugar, egg and vanilla essence in a mixing bowl until pale and creamy.
4. Add in flour and using a wooden spoon, fold until combined.
5. Stir in cornflakes until well combined.
6. Using slightly less than a tablespoon of mixture, roll into 36 balls and flatten slightly.
7. Place on the lined baking trays, allowing room for spreading.
8. Bake for 15 minutes or until light golden.
9. Serve into 5 large serving plates.