

# My YOYOS



## INGREDIENTS:

- 250g butter
- 1 tsp vanilla essence
- 1/2 cup icing Sugar
- 1 1/2 cups flour
- 3/4 cup cornflour

### Filling:

- 50g butter, softened.
- 3/4 cup icing Sugar
- 1 Tbsp Maple Syrup

## METHOD:

- a) Preheat the oven to 180°C. Line 2 baking trays with non-stick baking paper.
- b) Beat butter, icing sugar and vanilla with an electric mixer until creamy.
- c) Sift together the flour and cornflour,
- d) add to the creamed mixture and mix well. The mixture will resemble breadcrumbs.
- e) Roll heaped teaspoonfuls into balls and place on a baking tray. Press down lightly with a fork.
- f) Bake for 12-15 minutes.
- g) Enjoy