

# XCentric Ideas

A close-up photograph of a white ceramic bowl filled with white flour. A cracked egg is positioned in the lower right quadrant of the bowl, with its yolk and white visible. A thin stream of golden oil is being poured from above into the center of the flour. The background is dark and out of focus.

## Sugar Cookies!

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Recipes and photos: Alma Pretorius

# Anise Cookies

Makes 24

7 tablespoons vegetable oil  
3 heaped teaspoons aniseeds  
1 teaspoon vanilla essence  
1 cup self-rising flour  
½ cup white sugar  
1 large egg



Preheat oven to 170oC. Spray baking sheet.

Mix the oil, aniseeds, essence, sugar and egg together. Add the flour and mix well. Lightly roll small balls, put on baking sheet (no need to press down but keep a distance they do spread) and bake for 12 minutes. Let cool on baking sheet for 5 minutes. Remove and enjoy. (For a hard cookie, keep them in open container in fridge.)

# Coffee and Almond Cookies

Makes 24

- 7 tablespoons vegetable oil
- 1 teaspoon almond essence
- 2 heaped teaspoons coffee powder (I used decaf)
- 1 cup self-rising flour
- ½ cup white sugar
- 1 large egg

Preheat oven to 170oC. Spray baking sheet.

Mix the oil, coffee powder, almond essence, sugar and egg together. Add the flour and mix well. Lightly roll small balls, put on baking sheet (no need to press down but keep a distance they do spread) and bake for 12 minutes. Let cool on baking sheet for 5 minutes. Remove and enjoy. (For a hard cookie, keep them in open container in fridge.)





# Ginger Citrus Cookies

Makes 24



- 7 tablespoons vegetable oil
- 3 heaped teaspoons ginger powder
- 100 g mixed dried citrus peel (Moir's / Pick 'n Pay)
- 1 teaspoon vanilla essence
- 1 cup self-rising flour
- ¼ cup white sugar
- 1 large egg

Preheat oven to 170oC. Spray baking sheet.

Mix the self-raising flour with the dried citrus peel so that they don't clump together. Mix the oil, ginger powder, essence, sugar and egg together. Add to the flour-citrus mixture and mix well. Lightly roll small balls, put on baking sheet (no need to press down but keep a distance they do spread) and bake for 12 minutes. Let cool on baking sheet for 5 minutes. Remove and enjoy. (For a hard cookie, keep them in open container in fridge.)



# Cacao Coconut Cookies

Makes 24

7 tablespoons vegetable oil  
3 level teaspoons cacao powder  
3 teaspoons coconut essence  
1 cup self-rising flour  
½ cup white sugar  
1 large egg  
Desiccated coconut to roll in



Preheat oven to 170oC. Spray baking sheet.

Mix the oil, cacao powder, essence, sugar and egg together. Add the flour and mix well. Form small balls, roll them in coconut, put on baking sheet (no need to press down but keep a distance they do spread) and bake for 12 minutes. Let cool on baking sheet for 5 minutes. Remove and enjoy. (For a hard cookie, keep them in open container in fridge.)

# Sprinkle Cookies

Makes 24

7 tablespoons vegetable oil  
1 teaspoon vanilla essence  
1 cup self-rising flour  
½ cup white sugar  
1 large egg  
70 g sprinkles / 100's and thousands



Preheat oven to 170oC. Spray baking sheet.

Mix the oil, 35 g sprinkles (the rest go on a plate), essence, sugar and egg together. Add the flour and mix well. Form small balls, roll in extra sprinkles, put on baking sheet (no need to press down but keep a distance they do spread) and bake for 12 minutes. Let cool on baking sheet for 5 minutes. Remove and enjoy. (For a hard cookie, keep them in open container in fridge.)



# Aniseed Cranberry cookies

Makes 24

- 7 tablespoons vegetable oil
- 3 heaped teaspoons aniseeds
- 1 teaspoon vanilla essence
- 1 cup self-rising flour
- ¼ cup white sugar
- 1 large egg
- 100 g soft dried cranberries, cut into small slivers

Preheat oven to 170oC. Spray baking sheet.

Mix the flour with the cranberries, sugar and aniseeds. Add in the oil, egg and essence together. Mixture is dry. Take teaspoon mixture, SQUIDGE in your hands to form a small ball and put on baking sheet (no need to press down but keep a distance they do spread) and bake for 12 minutes. Let cool on baking sheet for 5 minutes. Remove and let cool. (For a hard cookie, keep them in open container in fridge.)



# Curry, banana and coconut cookies

Makes 24



- 7 tablespoons vegetable oil
- 3 heaped teaspoons curry powder
- 4 teaspoons banana essence (no other essence!)
- 1 cup self-rising flour
- ½ cup white sugar
- 1 large egg
- Desiccated coconut to roll in

Preheat oven to 170oC. Spray baking sheet.

Mix the oil, curry powder, essence, sugar and egg together. Add the flour and mix well. Form small balls, roll in coconut, put on baking sheet (no need to press down but keep a distance they do spread) and bake for 12 minutes. Let cool on baking sheet for 5 minutes. Remove and enjoy. (For a hard cookie, keep them in open container in fridge.)

***My personal  
favorite!***



# Butternut Cookies

Makes 24

- 7 tablespoons vegetable oil
- 3 heaped teaspoons Instant Butternut Soup powder
- 1 teaspoon coconut essence
- 1 cup self-rising flour
- 1 teaspoon citrus zest
- 1 teaspoon salt
- ¼ cup white sugar
- 1 large egg
- Rest of 31g packet Instant Butternut Soup Powder

Preheat oven to 170oC. Spray baking sheet.

Mix the oil, soup powder, essence, sugar, salt, citrus zest and egg together. Add the flour and mix well. Form small balls, roll in extra soup powder, put on baking sheet (no need to press down but keep a distance they do spread) and bake for 12 minutes. Let cool on baking sheet for 5 minutes. Remove and enjoy. (For a hard cookie, keep them in open container in fridge.)



**Savory bite**