



Shortbread

Ingredients

125g Caster sugar
250g Butter - room temp
400g Plain flour
1 Teaspoon vanilla extract

Method

- Preheat the oven to 150°c
- Put the butter, sugar and vanilla into a free-standing mixer and using the paddle attachment beat together until the mix has gone light and fluffy and turned a pale white colour.
- Gradually add the flour a little at a time to prevent it from going everywhere, once all the flour has been well mixed in the mix should be a thick paste consistency, from here you can roll out between two sheets of greaseproof or mould in to cylinders to then cool and cut in to biscuits.
- Once rolled out or cut place on a baking tray and put into your oven for 25-30mins until lightly golden
- Sprinkle with sugar straight out of the oven so it sticks to the biscuit, allow to cool before eating if you can wait that long.

Happy Cooking

Dan

Dan x