

Shortbread Biscuits

RECIPES

I have been using this recipe for years. It makes the most delicious, flavoursome shortbread. Nothing tastes better than when it comes straight out of the oven.

Bake it in a wheel with snap marks or into bite size shapes. Sprinkle caster sugar over the dough before baking to further enhance the taste!

Ingredients

2 cups plain flour
1/2 cup rice flour
1/2 cup castor sugar plus extra to sprinkle
250g soft butter
1 tsp vanilla essence

Directions

Preheat oven to 160 degrees or 140 fanforced.

Using electric beaters, beat butter, castor sugar and vanilla.

Sift in both plain flour and rice flour and mix using a non-serated knife until evenly mixed.

Roll out to about 1cm thickness and cut desired shapes.

Sprinkle all shapes with extra castor sugar before baking.

Bake in pre-heated oven for 25-30 minutes or until just golden brown, but still pale in colour.

Stand on tray for 5 minutes before transferring to cooling rack.

TIP – Roll cookie dough between 2 pieces of baking paper to your desired cookie thickness (generally 6mm thick)

Place this in the fridge for 10 mins before cutting shapes to cool the butter down after working with the dough.

Place shapes into freezer for about 10 mins before baking in the oven. This aids in your shapes not spreading too much in the baking process.

cutter
CRAFT

