



PREP: 30 min  
COOK: 15 min  
SERVES: 12-18

## Raspberry Vanilla Shortbread

These raspberry vanilla shortbread sandwich cookies are easy to put together, but they look like absolute perfection. And they taste pretty darn perfect too.

### Ingredients

#### Biscuit

230g butter  
3.4 cup + 1 tbsp (120g) Icing sugar  
1 tsp Queen Organic Vanilla Bean Paste  
1 1/2 cups (225g) plain flour  
1/3 cup + 1 tbsp (60g) cornflour

#### Jam

1/2 cup (125ml) raspberry jam  
1 tsp Queen Organic Vanilla Bean Paste

### Method - Biscuit

#### STEP 1

To make raspberry vanilla shortbread – preheat oven to 140°C (fan forced). Line two baking trays with baking paper.

#### STEP 2

In a food processor, process the butter, icing sugar and vanilla until smooth. Add the flour and cornflour and process until dough comes together.

#### STEP 3

Divide the dough in half and shape each half into a disc then wrap in plastic wrap and refrigerate for 30 minutes.

#### STEP 4

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## Method - Biscuit

Roll dough out on a lightly-floured surface to 1cm thickness and cut out rounds of dough with a cookie cutter. Use a smaller shape to cut the centre from half the rounds. You can re-roll the cut out parts or bake them as mini shortbread.

### STEP 5

Place the dough rounds on the baking trays leaving at least 2cm between each one and bake for 10 minutes or until just golden. Transfer to a wire rack to cool.

## Method - Jam

### STEP 1

Heat jam and Vanilla Bean Paste in a small saucepan over medium heat. Stir constantly until the jam is nice and thick then set aside to cool.

### STEP 2

When the jam and biscuits are cool, spread the full round biscuits with jam and sandwich a cut out biscuit on top of each one. Dust with icing sugar if desired.

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