

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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