



PREP: 15 min  
COOK: 12 min  
SERVES: 36

## Vanilla Shortbread Creams

Simple, classic, buttery shortbread rounds sandwiched with a silky vanilla buttercream. The perfect treat for a quiet moment in the middle of a hectic day.

### Ingredients

#### Biscuits

250g unsalted butter, room temperature

1 cup (150g) icing sugar

1 tsp Queen Organic Vanilla Bean Paste

1/4 tsp salt

2 cups (300g) plain flour

#### Filling

60g butter, room temperature

1 1/3 cup (200g) icing sugar

1 tsp Queen Organic Vanilla Bean Paste

### Method - Biscuits

#### STEP 1

Beat butter, sugar, vanilla, and salt until smooth. With mixer on low speed, add flour and mix just until a dough forms.

#### STEP 2

On a piece of baking paper, form dough into two rectangular logs, approx. 30cm long. Wrap logs in baking paper, and freeze until firm.

#### STEP 3

Preheat oven to 160°C (fan forced). Remove dough from freezer.

#### STEP 4

With a sharp knife, cut dough into 3mm thick slices, and place on a tray lined with baking paper. Allow room for spreading.

#### STEP 5

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## Ingredients

2-4 tsp milk  
1/4 tsp salt

## Method - Biscuits

Bake for 10-12 minutes, until edges are golden brown. Cool on a wire rack.

## Method - Filling

### STEP 1

Combine extra butter with icing sugar, extra vanilla and salt. Beat on high and gradually add 2 teaspoons milk – continue to beat until light and fluffy.

### STEP 2

Pipe a line of filling onto half of the cooled shortbread biscuits, sandwich together with the remaining biscuits.

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