



PREP: 15 min
COOK: 15 min
SERVES: 8

Chocolate Dipped Traditional Scottish Shortbread

An easy-to-follow, classic shortbread recipe dipped in decadent dark chocolate. But don't let its simplicity fool you — these shortbread biscuits are rich and buttery with the perfect crumbly texture! This is a traditional Scottish shortbread recipe that always proves to be a popular treat at Christmas, but they're perfect for serving at all occasions throughout the year.

Ingredients

Shortbread

1/3 cup (90g) caster sugar
185g butter
2 tsp Organic Vanilla Extract
1 1/2 cups (185g) plain flour, sifted
150g dark cooking chocolate
Caster sugar, to dust

Method - Shortbread

STEP 1

Preheat oven to 180°C (fan forced) and line a baking tray with baking paper.

STEP 2

Cream butter, sugar and vanilla extract in the bowl of a stand mixer fitted with the paddle attachment for 5-6 minutes until pale and creamy and sugar has dissolved. Add flour, mixing until just combined.

STEP 3

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Method - Shortbread

Turn out onto a floured bench and knead until just smooth. Be careful not to over knead! Roll the dough into a ball and place onto baking tray. Gently flatten with palm of hand to 1.5cm thickness.

STEP 4

Pinch the edge to form a frill. Use a sharp knife to score 8 triangles into the dough, being careful not to cut through completely.

STEP 5

Bake in preheated oven for 15-20 minutes until pale golden brown on the edges. Allow to cool completely before using a sharp knife to cut into triangles.

STEP 6

Line a baking tray with baking paper. Melt chocolate in a small microwave-safe bowl on medium heat in 30 second bursts, mixing well between each interval.

STEP 7

Dip shortbread triangles halfway into melted chocolate and lay onto trays lined with baking paper. Sprinkle with sugar and allow to set fully before serving.

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