



PREP: 15 min
COOK: 15 min
SERVES: 8

Traditional Butter Shortbread

An easy to follow, classic shortbread recipe made with pantry-staple ingredients. But don't let its simplicity fool you - these biscuits are rich and buttery with the perfect crumbly texture!

Ingredients

1 ½ cups (185g) plain flour
1/3 cup (90g) white sugar
185g butter
2 tsp Queen Natural Vanilla Concentrated Extract

Method

STEP 1

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

STEP 2

Cream butter, sugar and Natural Vanilla Concentrated Extract in the bowl of a stand mixer for 5 -6 minutes until pale and creamy and sugar has dissolved.

STEP 3

Sift in flour and mix until just combined.

STEP 4

Turn out onto a floured bench and knead until just smooth. Be careful not to over knead!

STEP 5

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Method

Roll the dough into a ball and gently flatten with palm of hand to 1.5cm thickness.

STEP 6

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 7

Bake in preheated oven for 15-20 minutes until pale golden brown on the edges.

STEP 8

Allow to cool completely before using a sharp knife to cut into triangles.

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