



PREP: 10 min  
COOK: 50 min  
SERVES: 16

## Vegan Vanilla Shortbread

With the perfect buttery, crumbly texture, you'll never guess this easy shortbread is completely vegan!

### Ingredients

#### Shortbread

1 ½ cups (300g) gluten free plain flour  
½ cup (85g) rice flour  
1 cup (150g) sugar  
½ tsp salt  
230g vegan butter (e.g. Margarine or Nutellex)  
2 tsp Queen Vanilla Bean Paste  
2 tsp Queen Vanilla Essence

#### Icing

½ cup (75g) icing sugar  
2 tsp lemon juice or boiling water,  
adding an additional tsp if needed

### Method - Shortbread

#### STEP 1

Preheat the oven to 150°C (fan forced). Grease and line a slice tin with baking paper.

#### STEP 2

Sift together flours in a mixing bowl. Add sugar and salt and mix to combine.

#### STEP 3

Add vegan butter, Vanilla Bean Paste, Vanilla Essence. Using a wooden spoon, mix until mixture forms a dough. Transfer dough to slice tin. Using another piece of baking paper on top of the dough, press dough into tin and smooth out. Using a knife dusted with flour, cut down the centre of the dough lengthwise.

#### STEP 4

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## Ingredients

Queen Unicorn Confetti sprinkles

## Method - Shortbread

Bake in the oven for 30 minutes before removing and cutting into rectangles. Transfer to baking tray and return to the oven for 15-20 minutes. Allow to cool on tray for 30 minutes.

## Method - Icing

### STEP 1

Mix together icing sugar and lemon juice. Drizzle over short bread and sprinkle with Unicorn Confetti sprinkles.

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