

Shortbread Biscuits

(Makes about 12 2-inch diameter biscuits)

Ingredients -

- 2oz / 60g Butter at Room Temperature
- 1oz / 30g Caster Sugar
- 2½oz / 75g Plain Flour
- ½ Teaspoon of Vanilla Essence



Method -

- Preheat the oven to 170C/150C fan/gas 3.
- Cream the butter in a bowl until soft and creamy.
- Add the sugar and Vanilla Essence then beat until the mixture is pale and fluffy.
- Sift in the flour and bring the mixture together to form a firm dough.
- Using your hands, roll the dough into walnut-sized balls and place them slightly apart on a baking tray (no need to grease or line). Flatten them slightly with the back of a damp fork.
- Alternatively roll out the dough to about ½ cm (¼ inch) and cut out with biscuit cutters.
- Bake in the oven for 13-15 minutes, or until they are light golden brown and slightly firm on top.
- Remove from the oven and carefully transfer the cookies to a wire rack to cool.