

# VANILLA SHORTBREAD BISCUITS



## INGREDIENTS

2 cups flour plain  
½ cup flour self raising  
1 cup cornflour  
350g unsalted butter, softened  
3 tsp vanilla extract  
1 cup icing sugar

PREPARATION TIME: 20 MINS

COOKING TIME: 12 MINS

SERVES: 24 SMALL BISCUITS

## PREPARATION

Preheat oven to 180°C and line a biscuit baking tray with baking paper.

## METHOD

1. Combine the flours together in a bowl using a whisk.
2. Using an electric beater, in a separate bowl, combine the butter, vanilla and the icing sugar together and beat until light and fluffy.
3. Add the flours to the beaten mixture and mix until well combined, forming a dough.
4. Using a little extra flour for your hands, (this could get a little sticky!) roll a rounded teaspoon of mixture into a ball (about 1.5cm diameter), place on a baking tray and press gently with a fork.
5. Bake for approx. 10-12 minutes until lightly browned.

## REHEATING, STORAGE & LEFTOVERS

\* Place the biscuits in an airtight container or freeze them for later use.

## VARIATIONS & TIPS

\* You can replace the cornflour with custard powder, providing you use organic or additive free custard powder (such as Orgran custard mix) and reduce the vanilla quantity.

\* You can make this biscuits any size you like, and just adjust cooking time to suit.

\* These biscuits can be eaten on their own or use a vanilla, lemon butter or chocolate icing as a filling and sandwich two biscuits together for a special treat. Be sure to wait for the biscuits to completely cool before filling with icing.

## NOTE

Always look for organic ingredients to be sure you are avoiding additives or check the label carefully to confirm there are no nasties in your ingredients.