



Melt In The Mouth Shortbread

Servings: Approx 15 Biscuits

Prep Time: 10 Mins

Cooking Time: 20 Mins

Ingredients.

150g unsalted butter at room temp, cut into small pieces

75g caster sugar, plus extra for dredging

150g plain flour

75g rice flour

Method.

1. Preheat the oven to 170°C.
2. Put the softened butter into a bowl, gradually work in the sugar and mix with a wooden spoon until it is well mixed and soft.
3. Sift in the flour and rice flour. Using a fork, bring the mixture together and gently blend the mixture to form a soft, crumbly dough.
4. Begin to knead the dough by hand until it becomes soft and workable; do not over work the dough.
5. Using a rolling pin, roll out the shortbread dough to a thickness of 7-8mm. Using cutters approx 6cm wide cut out your desired shapes, continue until all the dough is used up.
6. Place the biscuits on a baking sheet and prick the surface of each biscuit with a fork.
7. Bake the shortbread in the oven until very lightly coloured; approx 20 minutes.
8. Dredge with sugar and place on a wire rack to cool.

Shortbread will keep for up to 4 weeks in an airtight container.



Authors Tips...

Try decorating your shortbread biscuits once cool. We love these cheeky designs, they're the perfect treat for someone special this valentines!

