



SHORTBREAD BITES

Preheat oven to 150° Line a tray with baking paper.

What you need:

130g of our everyday flour mix
70g butter, cubed (note 1)
1 level TBS caster sugar or icing sugar
1tsp vanilla essence

To Make:

In a bowl cream the butter, sugar and vanilla essence. Add the flour and gradually bring together. Knead gently into a smooth ball. Lightly flour a board with icing sugar. Roll the dough to 3-5mm thick, using a 3 cm cutter cut into rounds or squares or into fingers. Prick with a fork then pop into the oven and bake for 25-30 minutes (ovens will vary). Start checking them around the 20 minutes. Remove from the oven and cool on the tray (at least 20 minutes). Sprinkle with a little caster sugar if desired.

Transfer to a wire rack. When completely cold store in an airtight container or tin. Eat within 3-4 days.

Makes approx. 20 shortbread bites.

Note:

1. For dairy free replace butter with non dairy spread of choice. Measure out the spread and pop into the freezer for half an hour before using.

Tip: Shortbread freezes exceptionally well. It can even be eaten straight from the freezer. Use crushed shortbread bites for biscuit bases (see Sweet Potato & Nut Pie recipe on the website).

Variations:

Omit the vanilla and add 1 tsp rosewater and 25g crushed pistachios

Omit the vanilla and add 1 tsp fresh thyme finely chopped and 2 tsp lemon zest or

Omit vanilla and add 1-2 tsp finely chopped fresh rosemary and finely chopped zest of 1 orange.

Omit the vanilla. Dissolve 1 tsp instant coffee in 1 tsp boiling water add 1 tsp to the butter mix along with 25g crushed slivered almonds.

Bake all of the above at 150°C for 25-30 minutes (ovens will vary)