



SKYE BLUE

Kitchens

SHORTBREAD BITES

Preheat oven to 170°C/325°F/Gas 3. Line a tray with baking paper.

What you need:

130g Baking Bag mix
70g butter, cubed (note 1)
1TBS caster sugar
1tsp vanilla essence



To Make:

In a bowl cream the butter, sugar and vanilla essence. Add the flour mix and gradually bring together. Knead gently into a smooth ball. Lightly flour a board with rice flour. Roll the dough to 3-5mm thick, cut into rounds or squares. Place in the oven and bake for 15-20 minutes or until golden (ovens will vary). If the shortbread is browning too quickly turn down the oven to 150°C. Remove from the oven and cool on the tray (at least 20 minutes). At this time 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 Olivani. Measure out the Olivani 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 and 2 tsp lemon zest

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 20 minutes