



Vanilla Shortbread

Ingredients

- 300g Plain Flour
- 1tbs Vanilla Extract
- Cooled Boiled Water
- 200g Unsalted Soft Butter
- Ready-To-Roll Icing
- 100g Caster Sugar
- Icing Sugar

Instructions

Shortbread is a very simple 3:2:1 ratio recipe. So if you're anything like me and your math brain decides to go AWOL when working out measurements stick to a multiple of the flour.

Cream together the caster sugar and butter.

Add the vanilla extract and mix.

Gradually add the flour, mixing together until smooth. Once all the flour has been added use your hands to knead it into soft dough. If you find it not kneading together, you can add more flour.

When you're happy with the dough split it into 2 and roll each into a ball. Wrap the ball in cling film and place in the fridge for about 20 minutes. This is to make it much easier to work with when cutting into shapes.

Take your dough out of the fridge and sprinkle some flour onto your work surface to help prevent it from sticking. Gently roll the dough out to about 10mm. If you have some cookie cutters then go to town on that bad boy! If you don't then you can use a knife (carefully), a glass or a cup to cut out shapes.

Once you have your dough cut put them on a non-stick baking tray or use a tray lined with parchment paper and place them back in the fridge for about 10 to 15 minutes. This will help the dough retain its shape whilst being baked.

Use this time to pre-heat the oven to 375°F/190°C (and do some washing up).

Place the trays in the oven and leave to bake for 15-20 minutes or until a pale golden brown.

Remove from the oven and place on a wire rack to cool before adding any toppings.

Toppings

Icing: After cutting out the icing use a pastry brush and lightly brush water onto the shortbread. Rub some icing sugar on one side of the icing and place that side onto the shortbread. The icing sugar and water mixture will help glue the icing to the shortbread.

Chocolate: Melt chocolate either in a pan or the microwave. If you use a microwave do it in blasts of 10-15 seconds to ensure you don't burn the chocolate. When fully melted use a spoon to pour on the chocolate and smooth it out on the shortbread.

