



## Shortbread

By Miele

1 hour

Preparation time

15 minutes

Cooking time

24 serves

Serves

## **INGREDIENTS**

300 g (2 cups) plain flour 2 tbsp rice flour 55 g (1/3 cup) icing sugar, sifted 1 tsp lemon zest ½ tsp salt 200 g unsalted butter, cold, diced 1 tbsp lemon juice

## **METHOD**

- 1. In the bowl of a food processor add flours, sugar, salt and lemon zest. Pulse to combine.
- 2. Add butter and pulse to form breadcrumbs. Add in lemon juice and pulse until it is starting to form a dough.
- 3. Form into a flattened disc. Cover with cling wrap and place into the Refrigerator to rest for 30 minutes.
- 4. Preheat the Oven on Fan Plus at 150°C.
- 5. Roll pastry to a 5 mm thickness and cut into 4cm rounds or your favourite cookie cutter shape. Place onto a baking tray.
- 6. Bake on shelf position 2 and 4 for 15 minutes or until pastry is pale golden and crisp.
- 7. Cool at room temperature and decorate with your desired topping.

## Hints and tips

<ul> <li>For a vanilla shortbread omit lemon zest in Step 1</li> </ul>	I and juice in Step 3 and su	bstitute for 1 teaspoon	of vanilla
bean paste and 1 tablespoon of vanilla essence.			

• Our baking trays do not need to be lined in most recipes due to their PerfectClean coating.