

Nostalgic Shortbread Biscuits



Recipe by Jessie Harper

Ingredients

- 200g butter
- 115g icing sugar
- 285g plain flour
- Salt
- Vanilla extract

Method

1. Sift the flour and icing sugar and using your hands combine with the butter.
2. Add a pinch of salt and 1/2 teaspoon of vanilla extract to the mixture.
3. Gently roll the mixture into a cylinder shape.
4. Wrap the mixture in cling wrap, and then chill in the fridge for 30 minutes.
5. Cut the rolled mixture into biscuit-sized pieces, press with a fork, and bake at 150°C for 20–30min (until golden).
6. Optional: add a blanched almond or glazed cherry on top.