



SALTBUSH
ECO STORE

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Shortbread

Quintessentially Christmas, however shortbread biscuits can be enjoyed any time of the year! They make a delicious gift and are quite simple to make. We have included a gluten free adaption also, with the addition of a gluten free flour blend and almond meal they are just as good!

INGREDIENTS

1.5 cups white flour
150gm butter, unsalted
2tbl cornflour
2tbl fine rice flour
125gm caster sugar
1/2 tsp baking powder
1tbl raw sugar

METHOD

Preheat oven to 165 degrees and line an 8" tray.

Beat butter until pale and fluffy with a wooden spoon, about 2-3 minutes.

combine all dry ingredients and fold gently into the butter until the mixture is incorporated. It should be a little crumbly and sandy in texture.

Press into a lined tin and score the top into wedges or squares. Take care not to cut all the way through, just halfway. Bake for approximately 30 minutes or until the top has started to colour.

Once removed from the oven, sprinkle over the raw sugar and allow to cool in the tray. Once cooled, you should be able to break the shortbread gently along the score lines.

Shortbread should keep for 1-2 weeks in an airtight container.

GLUTEN FREE VERSION

Replace the flour with **1 cup gluten free plain flour** and **1/2 cup of almond meal**. Up the **Rice flour** to 3 tablespoons.

Prepare as above however bake for 5 minutes less.



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