

Short bread biscuit



Ingredients

180 grams of plain flour

125 grams of unsalted butter

60 grams of caster sugar

1 teaspoon of vanilla essence

Method

Mix the butter sugar and vanilla essence together in a bowl

Add the flour

Knead into a ball and put it into the fridge for 1 hour

Sprinkle flour onto a clean dry counter

Half the dough and roll flat with a rolling pin (keep adding flour so the dough doesn't stick to the counter or the rolling pin)

Use your favourite cutters to cut out shapes from your dough

Place on a baking tray with grease proof paper

Bake in the middle oven shelf for 15/20 minutes on gas 190 degrees

Careful short bread will be delicate until it has cooled down

Toppings

If you like you can drizzle icing sugar with a drop of vanilla essence and even food colouring to add some sweetness to your biscuits

Sprinkles too!

For a different take on these biscuits add chocolate chunks before you put them in the oven