



VANILLA & ROSE SHORTBREAD



VEG



25 mins



22 cookies



Ingredients

- 1½ cups flour (I used TIPO 00 flour)
- ½ cup rice flour
- ½ cup raw castor sugar
- 225g salted butter
- 1 tbs vanilla bean powder or paste
- 1 tbs pure rose water
- ¼ tsp sea salt
- Dried rose buds for decoration



Method

1. Pre-heat your oven to 180 degrees celcius.
2. Line two large baking trays with baking paper and set aside.
3. Cream the butter and sugar together in a large bowl until light and fluffy.
4. Add the flour, rice flour, vanilla, salt and rose water to the creamed butter and sugar.
5. Fold the ingredients together until just combined.
6. If you are baking the shortbread straight away*, take the dough from the bowl and place onto a lightly floured surface.
7. Using a rolling pin, roll the dough out until it's about 1cm thick, then cut the dough into 6cm rounds using a cookie cutter.
8. Place the shortbread rounds onto the pre-lined baking trays.
9. Place into the oven and bake at 180 celsius for 10mins until pale golden.
10. Remove the trays from the oven and leave the shortbreads to sit for about 5 minutes before placing on a wire rack to cool.
11. Sprinkle with dried rose petals. Enjoy!

* If you like, you can keep the dough in the fridge for a few days until you are ready to bake. Remember to allow the dough to come to room temperature before rolling and baking.

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