

Melt 'n' mix shortbread

INGREDIENTS:

250g butter
55g caster sugar
40g icing sugar
40g cornflour
½ teaspoon vanilla essence
350g plain flour

METHOD:

Preheat oven to moderate 180c/Gas 4.
Grease an 18 x 28cm cake tin/swiss roll tin.
Melt the butter over a low heat then leave to cool.
Put the caster sugar in a bowl and sift in the icing sugar and cornflour.
Beat into the cooled butter and the vanilla until pale and creamy.
Stir in the sifted flour and mix until it's a firm dough.
Press mixture evenly in the prepared tin.
Mark with a knife into fingers, approximately 3½ x 6cms.
Prick each finger several times with a fork.
Bake for 30 minutes or until light golden.
Cut into fingers while warm and cool in the tin, approximately 24 biscuits.

Lorna has Tried & Tested this recipe that she found on one of the Australian Country WI Facebook pages. The recipe was first used as part of a show schedule in 2010 so presumably has been Tried & Tested by many of our friends down under!

A great little recipe to get children started on cooking.

