



Classic Shortbread

250g softened unsalted butter

1 tsp vanilla extract

$\frac{3}{4}$ cup sifted icing sugar

2 cups sifted plain flour

1. Grease and line a 30 x 20cm slice tin with baking paper
2. Preheat oven to 160 degrees/ 150 degrees Celsius fan-forced
3. Beat butter and vanilla until smooth
4. Add the icing sugar and continue beating until well combined
5. In 2 batches, add the plain flour and don't over beat. The mixture should look crumbly
6. Turn mixture onto a clean surface and bring it together into a ball, then using slightly wet hands, press the soft dough into the slice tin. Try and make the surface as smooth as possible
7. Bake for 20 minutes, the edges of the shortbread might just be turning light brown. Slice the shortbread at this point, and prick each piece with a fork for effect
8. Return the shortbread to the oven for a further 8 minutes
9. Leave the oven door ajar and leave the shortbread to cool for at least 1 hour
10. Store in an airtight container