

Shortbread Cookies

Serves: 32 tastings



From the garden: -

Equipment: <ul style="list-style-type: none">• Kitchen Aid Mixer• Scale• Measuring cups• Measuring spoons	Ingredients: <ul style="list-style-type: none">340g butter (soften)$\frac{3}{4}$ cup icing sugar2 teaspoons vanilla 3 cups plain flour
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Method:

1. Heat oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Using a mixer, beat the butter, icing sugar and vanilla together until light and fluffy.
4. Add flour and continue beating on low speed until just incorporated, do not over work.
5. Roll dough into 2.5cm balls and flatten slightly with a fork.
6. You should get around 32 cookies in total.
7. Place them on the lined baking trays, allowing room for spreading.
8. Bake for 15 minutes or until lightly golden.
9. Serve into 5 large serving plates.