



KENZIE'S SHORTBREAD BISCUITS RECIPE

INGREDIENTS:

For the biscuits:

100g unsalted butter

175g caster sugar

1 egg

1tsp vanilla paste

200g plain flour

Step 1 Mix the butter and sugar until fully combined, then add the vanilla and egg. Mix again before adding the flour to form a dough.

Step 2 On a lightly floured surface, roll out the dough and cut out your biscuits using a cookie cutter. I don't roll out all of the dough at once but rather do it little by little. Lay the shapes on to a baking tray lined with baking paper and pop in the fridge to cool for 10 minutes.

Step 3 Heat your oven to 170/Fan, remove the biscuits from the fridge and cook for 5 minutes. Remove from the oven and sprinkle with caster sugar and then put back in the oven to bake for a further 5 minutes. Cool completely on a cooling rack.

Step 4 Once cool, decorate as you wish.

