



Shortbread

By Miele

1 hour

Preparation time

15 minutes

Cooking time

24 serves

Serves



INGREDIENTS

- 300 g (2 cups) plain flour
- 2 tbsp rice flour
- 55 g (1/3 cup) icing sugar, sifted
- 1 tsp lemon zest
- ½ tsp salt
- 200 g unsalted butter, cold, diced
- 1 tbsp lemon juice

METHOD

1. In the bowl of a food processor add flours, sugar, salt and lemon zest. Pulse to combine.
2. Add butter and pulse to form breadcrumbs. Add in lemon juice and pulse until it is starting to form a dough.
3. Form into a flattened disc. Cover with cling wrap and place into the Refrigerator to rest for 30 minutes.
4. Preheat the Oven on Fan Plus at 150°C.
5. Roll pastry to a 5 mm thickness and cut into 4cm rounds or your favourite cookie cutter shape. Place onto a baking tray.
6. Bake on shelf position 2 and 4 for 15 minutes or until pastry is pale golden and crisp.
7. Cool at room temperature and decorate with your desired topping.

Hints and tips

- For a vanilla shortbread omit lemon zest in Step 1 and juice in Step 3 and substitute for 1 teaspoon of vanilla bean paste and 1 tablespoon of vanilla essence.
- Our baking trays do not need to be lined in most recipes due to their PerfectClean coating.