

SHORTBREAD

This shortbread is remarkably light-tasting and can be made to include your favourite goodies. Best of all, you can freeze the dough and have freshly-baked shortbread whenever you want!

Prep time: 5 minutes

Start-to-finish: 35 minutes

Advanced prep: Dough can be frozen for up to one month.

Makes 24 cookies

Ingredients:	Vanilla	Chocolate	Nut	Citrus	Cinnamon
Butter	250 gm	250 gm	250 gm	250 gm	250 gm
Icing Sugar	100 gm	100 gm	100 gm	100 gm	100 gm
Flour	300 gm	260 gm	230 gm	300 gm	300 gm
Salt	1/4 tsp	1/4 tsp	1/4 tsp	1/4 tsp	1/4 tsp
Vanilla essence	1 tsp	1 tsp	1 tsp	1 tsp	1 tsp
Variations:					
Cocoa		40 gm			
Pecans/Walnuts			70 gm		
Lemon/orange zest				1 T	
Ground cinnamon					1 tsp

1. Place the butter, icing sugar, flour, salt, vanilla and any variation ingredients in a food processor and process for about 1 minute, or until all the ingredients are well-blended (the dough has formed a ball in the food processor).
2. Spoon the dough onto a sheet of baking paper and wrap the paper around the dough, forming it into a long "baton" by rolling it on the counter top.
3. Put the dough into the fridge for about 20 minutes until firm. [Note: You can also leave the dough "baton" in the freezer wrapped in an airtight plastic freezer bag for up to one month, and thaw the dough for about 20 minutes before slicing and baking as below).
4. Remove from the freezer and slice into 1 to 1.5 cm thick rounds. Place on a foil-lined baking sheet and bake at 180C for 8 to 10 minutes, until slightly browned. Cool and serve.

Checkerboard pattern: You can also make a checkerboard pattern by taking a "baton" of vanilla and one of chocolate and divide them into quarters. Then, take two quarters of each and put them together, wrapping the newly formed batons in a piece of baking paper and rolling them on the counter top to bind the pieces together.

Swirl pattern: Take the dough out of the food processor and place it between two pieces of baking paper. Roll out to a thickness of about ½ a centimeter. Do the same with the dough of a different variety. Chill the dough "sheets" in the fridge for about 10-15 minutes. Remove from the fridge and take off the top sheets of baking paper from the dough. Place one dough sheet on top of the other. Trim the edges so that they are roughly the same size. Start rolling up the two pieces of dough from the long side. Wrap the baking paper around the newly formed "baton" and roll on the counter top to bind the pieces together.