

SCOTTISH SHORTBREAD

LEVEL : EASY

PREPARATION : 20 min

COOLING : 1 Hour

COOKING TIME : 30-35 min

SERVES : 4 - 5

INGREDIENTS

- 50 g sugar
- 100 g butter
- 150 g flour
- 1 tbsp vanilla
- **Chocolate chips** or almonds (variants)

PREPARATION

- **Mix butter and sugar** in a big bowl until creamy.
- **Add flour and vanilla** and work until the mix bonds.
- **Gather the pastry into a smooth ball** then roll it out as thinly as you can (about 1 cm high).
- **Use a pastry cutter** to get round, rectangular or finger-shaped biscuits.
- Lightly prick with a fork then **chill** between 45 min to 1 Hour. Pre-heat oven to **150° C**.
- **Cook for 30-35 min**. It's quite normal if they don't get golden.
- **Best served cold**. Shortbread biscuits can last a few days when kept in a metal box.

