

## *Liz's Recipe for Shortbread*

### **INGREDIENTS**

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- 500g Plain Flour
- 100g Cornflour
- 250g Caster Sugar
- 400g butter (room temperature)
- 1 vanilla bean

### **DIRECTIONS**

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1. Sift flours together. Scrape vanilla beans and combine seeds well with butter and sugar.
2. Fold butter mixture through flours.
3. Roll mixture into long cylinder shape with approximate diameter of 4 cm.
4. Wrap in cling wrap and refrigerate until ready to bake.
5. Unwrap, cut into 1cm slices and place on lined baking tray.
6. Sprinkle with caster sugar.
7. Bake in oven at 180°C for 10-15 minutes.
8. Cool on wire rack, store in air-tight container.