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| Oven Temp | 190°C, 375°F, Gas mark 5 |
| Serves | 8-12 |
| Prep Time | 10 mins Plus 30 mins chilling |
| Cooking Time in oven | 15-20 mins |

VEGAN SHORTBREAD RECIPE

Ingredients:

200g dairy free butter
100g caster sugar
1/2 teaspoon vanilla essence
300g plain flour

Method:

Cream the butter, sugar and vanilla essence together.

Stir in flour and transfer the dough into a plastic bag or cling wrap and chill in the fridge for 30 minutes.

Preheat the oven to 190°C/375°F/Gas 5.

Roll the chilled dough to approx 1/2 inch/1cm thickness on a floured surface. Cut into rounds or finger shapes and place onto a parchment paper lined baking tray. (optional, sprinkle with caster sugar)

Bake for 15-20 minutes or until pale golden brown then set aside on a cooling rack to cool.

