



# VIRTUAL STORYTIME WEEK 2 RECIPE

## Nan's Shortbread

### **NAN'S SHORTBREAD**

**(However, no one can make them quite like Nan)**

#### **Ingredients**

- 1 cup of plain flour
- 1 cup of corn flour
- 1 cup of self-raising flour
- 1 cup of pure icing sugar
- 250g unsalted butter, cut into cubes
- 1 tsp. vanilla essence
- 100g ground macadamia nuts

#### **Method**

- Step 1: Line baking trays with baking paper
- Step 2: Pre-heat oven to 150°C (Fan Forced)
- Step 3: Sift icing sugar into a mixing bowl
- Step 4: Add the cubes of butter
- Step 5: Microwave for 30 seconds so that butter is soft (but NOT melted)
- Step 6: Mix butter and sugar until nice and fluffy
- Step 7: Add vanilla, nuts and flours and mix until it is in a soft ball
- Step 8: Take a teaspoon of the mixture and roll into a ball
- Step 9: Put on the baking tray and flatten with a fork
- Step 10: Cook for about 20 minutes, or until golden
- Step 11: Cool on a wire rack

ENJOY!