



ORANGE & THYME SHORTBREAD



INGREDIENTS

MAKES 30

- 250g unsalted butter at room temperature
- 100g caster sugar
- 250g plain flour
- 130g rice flour
- 1/4 cup finely grated orange rind
- 2 tsp coarsely chopped thyme
- Extra caster sugar to dust

EQUIPMENT

- Mixing bowl
- Electric hand beater
- Spoon for pulp
- Wooden spoon
- Rolling pin
- Cutters
- Grater
- Knife/ Chopping board
- Baking tray
- Wire rack

INSTRUCTIONS

1. Preheat oven to 150°C. Line baking trays with non-stick baking paper.
2. Place butter and sugar in a bowl and mix until combined. Add the flours, orange rind and thyme, and mix together to form a dough.
3. Turn the dough onto a lightly floured surface and knead until smooth. Shape into a ball, cover with plastic wrap and place in the fridge for 30 minutes to rest.
4. Between 2 layers of baking paper, lightly flour dough and roll out to a 5mm thickness. Use a 5cm diameter cutter to cut shapes from the dough. Place on the lined trays.
5. Sprinkle biscuits with extra sugar. Bake in oven, for 12-15 minutes or until golden. Set aside for 5 mins before transferring to a wire rack to cool completely.

