



PASSION FRUIT SHORTBREAD (GLUTEN FREE)



INGREDIENTS

MAKES 30- 40

- 250g unsalted butter at room temperature
- 100g caster sugar
- 250g gluten free plain flour
- 130g rice flour
- Pulp from 1 large passion fruit
- Pinch of salt
- Extra caster sugar to dust

FROM THE GARDEN

- Passion fruit

EQUIPMENT

- Electronic scales
- Mixing bowl
- Electric hand beater
- Spoon for pulp
- Wooden spoon
- Rolling pin

INSTRUCTIONS

1. Place butter and sugar in a bowl and beat with an electric hand beater until pale and creamy. Add the combined flours, passion fruit, salt and mix together with a wooden spoon to form a dough.
2. 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.
3. Preheat oven to 150°C. Line baking trays with non-stick baking paper. Roll out dough on a lightly floured surface to a 5mm thickness. Use a 5cm diameter cutter to cut shapes from the dough. Place on the lined trays.
4. 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.