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cooking sessions!



Sandy's Viennese Shortbread @ 7pm Wednesday 9th September

Ingredients:

- 250g soft butter (not melted)
- 4 tbsp icing sugar
- 150g cornflour
- 150g plain flour (if making chocolate, use 100g flour and 50g cocoa)
- 1 tsp vanilla

Method:

Set the oven gas 4, 180c, 350F

Cream the butter and icing sugar until light and fluffy.

Add the sifted flours (and cocoa if making chocolate)

Mix the vanilla and beat well.

Spoon the mixture into a piping bag. Pipe onto a lightly greased tray, long fingers or rounds, whatever shape you like.

Bake for 12 to 15 minutes, cool on a wire rack. Makes 24 or 12 is sandwiching together with butter cream.