

# Shortbread Biscuits

*These all-butter shortbread biscuits are simple yet luxurious.*

*Use a biscuit cutter make any shape: hearts, stars or traditional rounds*



## Method

1. Preheat oven to 180 C / Gas mark 4.
2. Cream butter and sugar until fluffy. Stir in vanilla extract; add flour and mix well.
3. Roll dough out to 1cm thickness and cut out desired shapes with biscuit cutters. Place on a lined baking tray and bake for 10 to 12 minutes.

### Ingredients

Makes 12 biscuits

500g butter, softened  
200g caster sugar  
2 teaspoons vanilla extract  
500g plain flour

Preparation time: 10 mins  
Cooking time: 10-12 mins  
Difficulty: Easy  
Servings: 12 yummy biscuits