

Vegan Shortbread



Recipe By Jaxters

Ref: 866

Heading: Bread & Baking

Cuisine: British & Irish

Food Type: Vegan

No of Portions: 12

Ingredients & Prep

250 g Plain flour

180 g Margarine (dairy free)

80 g Golden caster sugar

1 tbsp Cornflour

1/4 tsp Salt

Method

Step 1 - Pre-heat oven to 160°C fan.

Step 2 - In a bowl cream the sugar with the margarine using a electric hand whisk or food mixer, then add flours & salt, mix together by hand using your fingertips to get a bread crumb constancy.

Step 3 - Grease a non-stick shallow square/oblong baking tin & tip in mixture, spread out evenly then pat down flat or use a mini roller, sprinkle over some extra sugar, then bake for 15 to 20 minutes or until light golden brown around the edges.

Step 4 - Take out of the oven & while still hot & soft scour cut/break lines using a knife a few mm deep into the surface, then allow to go cold, use a pallet knife to lift out pre scoured pieces.

Suggestion & Tips

You can roll out pastry & cut into shapes with a pastry cutter.