



MERRY CHRISTMAS & BON APPETIT!



VANILLA SHORTBREADS



INGREDIENTS

- 250 g flour
- 125 g softened butter
- 125 g caster sugar
- 2 packets of vanilla sugar
- 1 Egg
- 1 pinch of salt

PREPARATION

1. On the work surface collect the flour to form a well.
2. Stir in the salt and then the softened butter and knead to obtain a homogeneous paste.
3. Sand this dough with your fingertips until you obtain a fine sand.
4. Make a well of this mixture, add the sugar, mix and then add the egg and mix the mixture into a soft paste.
5. Form it into a ball, flour it and roll it out.
6. Cut out in circles, squares or with decorative shapes
7. Place the shortbread on the buttered baking tray and bake for 10 minutes at 170 or 180 degrees but keep an eye on them so that they brown gently.