

Coffee Shortbread

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This richly flavoured shortbread is the perfect accompaniment to a cup of coffee. They're really simple to make and are even simpler to eat. They'll keep for 2 weeks in an airtight container.

Ingredients:

415g plain flour
150g icing sugar
250g butter
3 tsp. coffee
3 tsp. hot water

Directions:

1. Beat the butter with the sugar until pale and creamy. Dissolve the coffee in the water, then add to the butter and stir to combine.
2. Add the flour and stir to form a dough. Divide the dough into walnut sized balls. Place them onto a baking tray and flatten with a fork, then bake for 15-20 minutes in a 180C oven until golden and crisp.

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