

Hazelnut Shortbread

Printed from Shortbread Recipes at <http://www.shortbreadrecipes.co.uk/>

This is a great food gift for that tricky eater – these shortbreads are gluten free and vegan friendly.

Ingredients:

280g gluten-free flour
250g butter
100g caster sugar
60g chopped hazelnuts
4 tbsp. rice flour or ground almonds
1 tsp. vanilla extract

Directions:

1. Preheat the oven to 170C/gas mark 3.
2. Grease a baking tin.
3. Cream the butter, sugar and vanilla extract together until fluffy. This means to mix with a wooden spoon.
4. Mix the flour, hazelnuts and rice flour in a separate bowl.
5. Add the flour to the creamed mixture until you have a smooth dough.
6. Flour your work surface and knead well. Roll the mixture out. Press into the baking tin and cut into rough squares.
7. Bake for 35 minutes and then break into squares once cooked.

Author: Laura Young