

# SHORTBREAD BISCUITS

*2 cups plain flour*

*200g butter*

*½ cup sugar*

*¼ cup milk*

*1 teaspoon vanilla essence*



Preheat oven to 170 degrees. Grease or line two large trays with baking paper.

Bring butter to room temperature, then chop.

Combine the butter and flour in a large bowl.

Use your fingertips to rub in the butter until it resembles fine breadcrumbs.

Add sugar and milk to form a firm dough.

Wrap in glad wrap and rest in the fridge for 20 minutes.

Roll out dough on a floured bench, then cut into shapes of your choosing.

Bake for 15 to 20 minutes or until golden.