

Macadamia Shortbread

Ingredients:

250g chopped Butter
1/2 cup Caster Sugar
2 tsp. Vanilla Essence
2 cups Plain Flour
1/2 cup chopped Raw Macadamias
2 Tbs. White Sugar (for top)

Method:

Beat butter, sugar and vanilla in a bowl until pale and fluffy. Stir in flour and nuts. Press ingredients together. Knead on a lightly floured surface until smooth. Do not over knead.

Press shortbread into baking tin and bake in a moderately slow oven for about 20 minutes or until a pale straw colour. Stand for 10 minutes to cool before cutting.