

PREP: 15min
COOK: 35min
SERVES: 30

# Passionfruit Shortbread Cookies

Passionfruit iced shortbread is a cookie jar favourite - these sweet, buttery biscuits are easy to make and even easier to eat thanks to rice flour, which gives a short, creamy biscuit texture.

## Ingredients

**Shortbread**

2 tsp Queen Vanilla Bean Paste
250g butter, softened
1/3 cup (75g) caster sugar
2 1/4 cups (340g) plain flour
1/4 cup (40g) rice flour

**Icing**

50g butter, melted
1 cup (150g) icing sugar, sifted
1 tbsp passionfruit pulp

## Method - Shortbread

**STEP 1**

Preheat oven to 150°C (fan forced) and line two cookie trays with baking paper. Beat Vanilla Bean Paste, butter and sugar in a small bowl with an electric mixer until pale and the sugar has dissolved.

**STEP 2**

Stir in sifted flours and press together to form a firm dough. Knead gently on floured surface until smooth. Divide the dough in half. Roll each half into a 5cm log. Slice each log into 1cm pieces, place onto prepared baking trays. Bake for 35 minutes or until a pale straw colour. Transfer shortbread onto wire rack to cool.

## Method - Icing

**STEP 1**

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our Facebook page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.

## Method - Icing

To prepare icing, fill a small saucepan with water and bring to a simmer. Combine all icing ingredients in a small heat-proof bowl and place over saucepan of simmering water. Mix for 2 minutes until icing is really shiny. Dip each biscuit into icing or drizzle over biscuits, leave to set, then dust with icing sugar to serve.

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our Facebook page.