QUEEN
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PREP: 15 min
COOK: 5 min
SERVES:30

Vanilla Bean Thins

Crisp and delicate, these small rounds melt on the tongue and make an elegant afternoon treat served with a comforting tea or coffee. Beautifully flecked with vanilla bean seeds, you'll find yourself reaching for more than one.

Ingredients

50g butter, softened
¼ cup (55g) caster sugar
1 large egg white, lightly beaten
1 tsp Queen Vanilla Bean Paste
¼ cup (40g) plain four
Icing sugar, to dust

Method

STEP 1

Preheat oven to 200 C (fan forced). Grease oven trays and line with baking paper.

STEP 2

Beat butter and sugar until pale and fluffy, about 2 minutes. Add egg white and Vanilla Bean Paste and mix until combined. Sift in flour and stir to combine.

STEP 3

Drop level teaspoons of batter 5cm apart on baking trays. Press down on batter with the back of a spoon to spread into even circles. Bake in middle of oven until just golden around edges, about 5 minutes. Cool on trays. Dust with icing sugar to serve.

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