



PREP: 10 min +
1 hour
chilling
COOK: 20 min
SERVES: 30

Quick-Mix Vanilla, Citrus & Almond Shortbread Cookies

These vanilla shortbread cookies are simple and super quick to make and bake! Start by mixing everything in the food processor and then chill the dough in the fridge or freezer until you're ready to bake. Our quick-mix vanilla, citrus and almond shortbread cookies recipe features the delicate fragrance of Queen Vanilla Bean Paste with the zestiness of candied orange peel strips and your choice of finely grated orange or lime zest.

Ingredients

150g chilled butter, diced
1/2 cup (110g) caster sugar, plus
extra for sprinkling
1 cup (150g) plain flour, plus extra for
dusting
1/3 cup (30g) cornflour
2/3 cup (70g) almond meal
1 1/2 tsp Queen Vanilla Bean Paste
1 orange or lemon, zest finely grated

Method

STEP 1

Place all ingredients except the candied orange peel in the bowl of a food processor and process for 1 minute or until the mixture starts to form a dough – be careful not to over-mix.

STEP 2

Turn the mixture onto a lightly floured bench top and knead gently with fingertips until smooth. Divide into two equal portions and roll into thick sausages about 4cm in diameter. Wrap in plastic wrap and place in fridge for 1 hour or until ready to bake.

STEP 3

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Ingredients

50g candied orange peel strips
(optional) finely diced, to decorate

Method

Preheat oven to 160°C (140°C fan-forced). Line two large oven trays with non-stick baking paper.

STEP 4

Unwrap biscuit dough and slice into 1 cm-thick rounds. Place on baking trays about 2cm apart to allow for spreading. Sprinkle each biscuit with a little extra caster sugar. Sprinkle each biscuit with a little of the diced candied orange peel if using.

STEP 5

Bake for 20 minutes, swapping the trays halfway through baking, or until pale golden and cooked through. Remove from the oven and cool on the trays.

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