



PREP: 10 min
COOK: 50 min
SERVES: 16

Vegan Vanilla Shortbread

With the perfect buttery, crumbly texture, you'll never guess this easy shortbread is completely vegan!

Ingredients

Shortbread

1 ½ cups (300g) gluten free plain flour
½ cup (85g) rice flour
1 cup (150g) sugar
½ tsp salt
230g vegan butter (e.g. Margarine or Nutellex)
2 tsp Queen Vanilla Bean Paste
2 tsp Queen Vanilla Essence

Icing

½ cup (75g) icing sugar
2 tsp lemon juice or boiling water,
adding an additional tsp if needed

Method - Shortbread

STEP 1

Preheat the oven to 150°C (fan forced). Grease and line a slice tin with baking paper.

STEP 2

Sift together flours in a mixing bowl. Add sugar and salt and mix to combine.

STEP 3

Add vegan butter, Vanilla Bean Paste, Vanilla Essence. Using a wooden spoon, mix until mixture forms a dough. Transfer dough to slice tin. Using another piece of baking paper on top of the dough, press dough into tin and smooth out. Using a knife dusted with flour, cut down the centre of the dough lengthwise.

STEP 4

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Ingredients

Queen Unicorn Confetti sprinkles

Method - Shortbread

Bake in the oven for 30 minutes before removing and cutting into rectangles. Transfer to baking tray and return to the oven for 15-20 minutes. Allow to cool on tray for 30 minutes.

Method - Icing

STEP 1

Mix together icing sugar and lemon juice. Drizzle over short bread and sprinkle with Unicorn Confetti sprinkles.

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