



PREP: 15 min
COOK: 12 min
SERVES: 36

Vanilla Shortbread Creams

Simple, classic, buttery shortbread rounds sandwiched with a silky vanilla buttercream. The perfect treat for a quiet moment in the middle of a hectic day.

Ingredients

Biscuits

250g unsalted butter, room temperature

1 cup (150g) icing sugar

1 tsp Queen Organic Vanilla Bean Paste

1/4 tsp salt

2 cups (300g) plain flour

Filling

60g butter, room temperature

1 1/3 cup (200g) icing sugar

1 tsp Queen Organic Vanilla Bean Paste

Method - Biscuits

STEP 1

Beat butter, sugar, vanilla, and salt until smooth. With mixer on low speed, add flour and mix just until a dough forms.

STEP 2

On a piece of baking paper, form dough into two rectangular logs, approx. 30cm long. Wrap logs in baking paper, and freeze until firm.

STEP 3

Preheat oven to 160°C (fan forced). Remove dough from freezer.

STEP 4

With a sharp knife, cut dough into 3mm thick slices, and place on a tray lined with baking paper. Allow room for spreading.

STEP 5

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Ingredients

2-4 tsp milk

1/4 tsp salt

Method - Biscuits

Bake for 10-12 minutes, until edges are golden brown. Cool on a wire rack.

Method - Filling

STEP 1

Combine extra butter with icing sugar, extra vanilla and salt. Beat on high and gradually add 2 teaspoons milk – continue to beat until light and fluffy.

STEP 2

Pipe a line of filling onto half of the cooled shortbread biscuits, sandwich together with the remaining biscuits.

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