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# VANILLA & ROSE SHORTBREAD

 VEG  25 mins  22 cookies

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## Ingredients

- *1½ cups flour (I used TIPO 00 flour)*
- *½ cup rice flour*
- *½ cup raw castor sugar*
- *225g salted butter*
- *1 tbs vanilla bean powder or paste*
- *1 tbs pure rose water*
- *¼ tsp sea salt*
- *Dried rose buds for decoration*



## Method

1. *Pre-heat your oven to 180 degrees celcius.*
2. *Line two large baking trays with baking paper and set aside.*
3. *Cream the butter and sugar together in a large bowl until light and fluffy.*
4. *Add the flour, rice flour, vanilla, salt and rose water to the creamed butter and sugar.*
5. *Fold the ingredients together until just combined.*
6. *If you are baking the shortbread straight away\*, take the dough from the bowl and place onto a lightly floured surface.*
7. *Using a rolling pin, roll the dough out until it's about 1cm thick, then cut the dough into 6cm rounds using a cookie cutter.*
8. *Place the shortbread rounds onto the pre-lined baking trays.*
9. *Place into the oven and bake at 180 celsius for 10mins until pale golden.*
10. *Remove the trays from the oven and leave the shortbreads to sit for about 5 minutes before placing on a wire rack to cool.*
11. *Sprinkle with dried rose petals. Enjoy!*

\* *If you like, you can keep the dough in the fridge for a few days until you are ready to bake. Remember to allow the dough to come to room temperature before rolling and baking.*

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