

White Chocolate Chunk Shortbread with Caramelised Fennel Seed

**Gather
& Feast**

By Ashley Alexander

It's challenging to convey just how good these shortbread cookies are; you have to try them! They're super easy to make and require only a few simple ingredients. The shortbread has a buttery, crunchy yet soft and almost chewy-like texture, along with pops of delicious caramelised white chocolate chunks — which alone are worth making these for. Then, add the fennel sugar sprinkled over the top with a little flaky sea salt, and these go to another level.

SERVES 14-16 | **PREP TIME** 30 minutes | **COOK TIME** 30 minutes | **TOTAL TIME** 1 hour + chilling time

INGREDIENTS

- 225g salted butter, room temperature
- 1/2 cup raw castor sugar
- 1 teaspoon vanilla
- 1 1/2 cups plain/all-purpose flour
- 1/2 cup white rice flour
- 150g white chocolate, chopped into chunks
- 1 1/2 tablespoon whole fennel seeds
- 1 tablespoon raw sugar
- Flaky sea salt

METHOD

1. In a large mixing bowl or stand mixer, cream together the butter, sugar, and vanilla until light and fluffy.
2. Fold in the plain flour, rice flour, and a pinch of salt until well combined.
3. Gently fold in the white chocolate chunks.
4. Roll the dough into a thick log, cover it with cling wrap, then seal it tightly.
5. Place the wrapped dough in the fridge for 1-2 hours and until the dough is firm.
6. While the dough is chilling, let's prepare the fennel sugar.



7. In a mortar and pestle, grind fennel seeds and sugar until the seeds are crushed, and the sugar has a greenish tint. Alternatively, chop the fennel seeds and mix with sugar in a small bowl.
8. Preheat your oven to 180°C/350°F.
9. Once the dough is firm, slice it into approximately 2cm thick rounds.
10. Arrange the slices on two parchment paper-lined baking trays.
11. Sprinkle the fennel sugar and a touch of sea salt flakes over the shortbread slices.
12. Bake at 180°C/350°F for 12 minutes.
13. Remove from the oven and allow the shortbread to cool on the trays for 30 minutes.
14. Transfer the shortbread to a wire rack to cool completely for an additional 30-60 minutes before serving.
15. Store the cooled shortbread in an airtight container in the pantry. Enjoy!

NOTES

Chilling the Dough: The chilling time is crucial for the shortbread to hold its shape during baking. Be patient and allow the dough to firm up in the refrigerator for 1-2 hours.

Fennel Sugar Preparation: If you don't have a mortar and pestle, you can roughly chop the fennel seeds with a knife before mixing them with sugar.

Baking Time: Keep an eye on the shortbread during the 12-minute baking time. The edges should be lightly golden, indicating they are done. Overbaking can result in a dry texture.

Cooling Process: Allow the shortbread to cool on the trays for 30 minutes before transferring them to a wire rack. This gradual cooling helps them set properly.

Storage: Once completely cooled, store the shortbread in an airtight container in the pantry. This helps maintain their freshness.



Find the recipe and watch the video online:

<https://www.gatherandfeast.com/white-chocolate-chunk-shortbread-caramelised-fennel-seed>

Let me know if you make the recipe! x @gatherandfeast