

#HCAStudentRecipes

SIMPLE SHORTBREAD


- Veggie

Method

1. Preheat the oven to 350 degrees F (175 degrees C)
2. In a medium bowl, stir together the flour, baking powder, salt and confectioners' sugar
3. Stir in the butter and vanilla and mix until a stiff dough
4. Pat the dough into 9 inch round cake pan and prick with a fork. Sprinkle remaining sugar over the dough.
5. Bake for 30 to 35 minutes in the preheated oven, or until golden. Cut into wedges while warm. Cool on wire rack.

Ingredients

- 2 cups of all-purpose flour
- ¼ tsp baking powder
- ¼ tsp of salt
- ½ cup icing sugar
- 1 cup butter, softened
- 1 tsp vanilla extract
- 2 tbsp white sugar

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