



# VEGAN SHORTBREAD

- 100g Naturli Vegan Block
- 150g Essential Caster Sugar
- 150g Doves Farm Plain Flour

(Use 100g of the sugar for the main mix and 50g for sprinkling on top)

## METHOD

Sieve the flour and sugar into a mixing bowl, then add butter preferably cubed for ease. Mix the ingredients together with your hands using a feathering technique. Then when it becomes a breadcrumb consistency squeeze into a dough ball. Knead on a lightly floured worktop, then roll out to 1/2 cm thick. Cut into whatever shape you wish using a knife or cutter. Sprinkle remaining 50g of sugar over the shortbread. Cover a baking tray with greaseproof paper and lay the raw biscuits on top.

Chill in the fridge for 10-15 minutes. Take out when chilled and bake for 20-25 minutes depending how golden you wish them to be.