

## Vanilla Shortbread

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### **INGREDIENTS:**

2026 g AP flour  
675 g sugar  
1350 g butter, cubed  
23 ml vanilla paste

Sift dry ingredients together.

Add butter and vanilla, mixing until it just starts to come together.

Spread on framed sheet pan, flatten using a fondant smoother.

Bake at 175°C (350°F) for 15 – 20 min.

**For crumble, sprinkle mix onto sheet pans and bake at 175°C (350°F) for 10 – 15 min.**