



Ingredients

250g Unsalted soft butter
125g Caster sugar
250g Plain Flour
100g Cornflour
1 tsp Vanilla bean paste
10 Tbsp Apple butter

2 Tbsp Caster sugar (for topping)

Method

- Pre-heat the oven to 180 degrees centigrade (160 fan) then line either a 10.5 x 8 inch (27cm x 21cm) oblong tin or 9" x 9" (23cm x 23cm) square tin with baking parchment.
- Put the butter and caster sugar in the bowl of a stand mixer and beat until light and fluffy.
- Add the flour, cornflour and vanilla bean paste and mix again until it comes together into a soft dough.
- Take half the dough and using your hands press it into the base of the lined tin and level.
- Spread the apple butter on the top of the shortbread.
- Roll out the remaining shortbread to the size of the tin and place on the top.
- Using a fork score the top with vertical lines.
- Bake for 30 minutes.
- Sprinkle the caster sugar on the top and leave to cool in the tin before cutting into slices.

Apple Butter Shortbread Slice