

## Aunt's Shortbread with Saffron.



### INGREDIENTS

- 50 mgs Eladnelle Saffron,
- 250 grams butter at room temperature,
- 100 grams Caster sugar,
- 300 grams plain flour - sifted,
- 90 grams rice flour - sifted,

### METHOD

**Step 1** – As per Eladnelle Saffron instructions – pre-soak the Saffron for previous 24-hours

**Step 2** – Preheat oven to 150 degrees Celsius, line two oven trays with baking paper.

**Step 3** – Use an electric beater to beat the butter and sugar in a bowl till creamy. Now add soaked Eladnelle Saffron and combine well.

**Step 4** – Gradually add the combined sifted flour, beat on a low speed till almost combined. In the bowl use your hands to bring the dough together. Knead in bowl till smooth.

**Step 5** – Take small amounts and roll in your hands to form small balls – place on baking paper. Use a fork to make indents on top of shortbread and flatten them slightly.

**Step 6** – Bake the shortbread in the oven for 40 minutes till golden in colour. Swap trays at halfway point. Remove from oven and place on wire rack to cool completely. Once cool, store in a sealed biscuit tin.