

Get your Bake On: Chocolate Chunk Shortbread Rounds

I love shortbread.

My nan used to make the best stuff I've ever tasted and, despite being in possession of her handwritten recipe for it, I cannot get it to taste the same. I even use a butter knife and my hands to combine it like she did, not the KitchenAid (my nan would never have used a KitchenAid...though I do love mine) and it still isn't right.

More. Practice. Required.

That said, my kids weren't lucky enough to taste my Nan's so they know no better (the poor devils) – ignorance is bliss as they say – and so when they badgered me to make some the other day, I threw on my apron and tried my best. And do you know what, they weren't too shabby. Not perfect, but pretty good even if I say so myself.

These shortbread rounds have chocolate chunks in. Slightly more indulgent than your regular shortbread but truly scrumptious with a cuppa to wash it down.

LIFE IS KNUTTS

GET YOUR BAKE ON

CHOCOLATE CHUNK SHORTBREAD ROUNDS

SERVING:

16 ROUNDS (APPROX.)

TOTAL TIME:

15 MINS PREP & 15 MINS COOK

INGREDIENTS:

320G PLAIN FLOUR

200G SOFT UNSALTED BUTTER

100G CASTER SUGAR

1 TSP VANILLA EXTRACT

2 EGG YOLKS

A SMALL AMOUNT OF

CORNFLOUR FOR ROLLING

200G ROUGHLY CHOPPED MILK

COOKING CHOCOLATE (OR

WHATEVER YOU PREFER)



Chocolate Chunk Shortbread

DIRECTIONS

- * Pre-heat the oven to 180°C (fan)
- * Place the softened butter and flour in a bowl and rub to make a breadcrumb like mixture.
- * Stir in sugar, vanilla, egg yolks and chocolate chunks. Bring together to form a dough.
- * Roll out on a lightly floured surface (I use a small amount of Cornflour for this) and cut out 6cm round biscuits.
- * Re-roll the trimmings and repeat until you have used all the dough.
- * Arrange the cut out rounds onto a couple of parchment-lined baking trays, leaving at least 2cm between each round.
- * Place the shortbread rounds in the oven and bake for 15 mins until pale and slightly hard on the outside.
- * Remove the rounds from the oven and leave to cool slightly on the baking tray, for about 10 minutes.
- * After 10 minutes, move the rounds to a cooling rack and leave to cool completely before enjoying with a cup of tea.

The shortbread rounds will keep for up to 4 days in an airtight container (if they last that long that is!)



