

# Get your Bake On: Shortbread Rounds with a hint of Rose

Shortbread.

The biscuit of my childhood.

My nan would make shortbread almost every week. Thick, crumbly fingers of the stuff, covered in a dusting of sugar which would melt in your mouth and leave you gagging for more, as well as a cup of tea...

Sadly, I haven't managed to replicate my nan's shortbread exactly, despite having her hand-written recipe book (need more practice without the kids around I think...) but I love having a go.

I decided to make some shortbread today just because I fancied some and the kids love to help make it too.

Today, however, I decided to experiment a little and add a hint of Rose Water to the mixture.

The result, a light, buttery shortbread biscuit with just a hint of rose/turkish delight about it.

If you're a fan of rose flavouring, do give these a go. You won't be disappointed!

---

## Ingredients

150g Softened Butter

80g Caster Sugar

150g Plain Flour

75g Semolina

3 tsp Rose Water

1 tsp Vanilla Extract/Essence

(extra flour for dusting the surface)



---

# Method

1 – Pre-heat the oven to 160°c (fan)

2 – Place the softened butter and caster sugar in a bowl.

3 – Mix until light and fluffy.

4 – Add the vanilla, rose water, flour and semolina and mix with a fork until incorporated and the mixture forms a dough like ball.

5 – Place the dough on a lightly floured surface (TIP: I always place cling film over my worktop and roll the dough out on that so when it comes to clearing up, I don't have anything to do other than fold the cling film up and throw it in the bin) and roll it out until it is 5mm thick.

6 – Using a circular cutter, or a cutter shape of your choice, cut out the shortbread and place on a baking tray covered in greaseproof paper.

7 – Once done, place in the oven and bake for approximately 25/30 minutes. Keep an eye on them from 25 minutes as you don't want them to colour very much, just a very light brown colour around the edge is perfect.

8 – Remove from oven and leave to cool on a wire rack.

Enjoy...and serve with a good old cup of Rosy-Lea.

Lovely jubbly.



---

If you have a go at this recipe, do share it with me over on my [Facebook Page](#) or on [Instagram](#) by tagging me, @lifeisknutts

Gems.x