

## Butter Shortbread Cookie Dough

(adapted from [Simply Ming, Episode 120](#))

- 375g (1½ cups) unsalted butter, at room temperature
- 290g (1⅓ cups) sugar
- 1 teaspoon fine sea salt
- 3 large (59g) egg yolks
- 2 tablespoons vanilla extract
- 550g (3¾ cups) plain (AP) flour
- scraped seeds from half a vanilla pod (optional)



*Note:* our homemade vanilla extract has a sprinkling of black seeds in it, so I don't usually bother with the vanilla pod.

1. You'll need a big mixer for this recipe. In a large bowl, cream together the butter, sugar and salt on medium until well blended (about two minutes). Add the egg yolks one at a time, mixing until incorporated. Add the vanilla extract and seeds. Stop the mixer and scrape down the bowl.

2. While the mixer is off, add all the flour. Turn the machine onto its lowest setting and mix until the flour is completely incorporated. Do not overbeat. Remove the dough and divide it into four, then shape each piece into a log about 25cm (10") long and 3cm (1¼") in diameter. Wrap each log in parchment paper (roll it up, then twist the ends to seal) and chill in the fridge for at least one hour.

To store rolls in the freezer, overwrap the top of the parchment paper with a sheet of foil, seal tightly to prevent freezer burn, then label with a permanent marker. When using the frozen dough, allow it to defrost slightly before slicing.

3. To bake a standard shortbread cookie - preheat the oven to 160C /320F (with fan). Slice the chilled dough into 1cm (½") discs, then dip each cookie into a small bowl of raw or Demerara sugar. Lay them out on a baking tray lined with parchment, sugar side up. Bake for 15 to 20 minutes, until lightly brown, then allow them to cool on a wire rack before serving. Make sure you don't overcook these, or they'll lose their crumbly buttery texture.

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