



## Macadamia Shortbread

Provided by Angela Bishop – Network Ten Entertainment Reporter



### Ingredients

220 grams butter (room temp)  
2 cups plain flour  
½ cup Cornflour  
½ cup sugar  
¼ teaspoon salt  
¼ cup finely chopped macadamia nuts

### Method

Place all ingredients in kitchen mixer and keep mixing until they bind together (This may take while)

This recipe may be made without the macadamia nuts. If this is the case, add an extra 10 grams of butter.

Roll out on bench and use cutters to make each shape

Place on greased tray and bake at 180 degrees for 25 min – or until shortbread just starts to brown on top.

Allow to cool and dust with icing sugar.