



larchfield bunny shortbread biscuits



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Ingredients

- 225g plain flour
- 150g butter
- 125g sugar
- 1 teaspoon vanilla essence

Method

1. Rub the flour and butter together until it looks like bread crumbs.
2. Add the sugar and vanilla essence.
3. Mix until it forms into a stiff ball.
4. Roll out to a thickness of a £1 coin.
5. Using a (bunny shape) cutter, cut out and place onto a baking tray, greased or lined with parchment paper.
6. Bake at 180°C / 350°F for 15-20 minutes.
7. Transfer on to a cooling rack.
8. Dust with sugar or ice them.



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Bunny Artwork by Lucy, Craft Workshop - Larchfield Community.