

Viola Shortbread Biscuits

Season: Spring

Serves: 40

Fresh from the garden: Violas

Equipment: Food processor Scales Measuring spoons Spatula Dough cutter Ruler 3 Lined baking trays	Ingredients: 340g unsalted butter at room temp 150g caster sugar 375g plain flour 1 ½ tablespoons vanilla extract Pinch of salt 40 viola flowers
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Notes: *You will be making the dough for the next class. The dough you are cooking with is already made and in the fridge.*

What to do:

1. Preheat oven to 160 degrees.
2. Put butter and sugar in the food processor and pulse to combine
3. Add flour, salt and vanilla and pulse 10 times, then run the machine briefly until the dough comes together.
4. Turn the dough out onto a floured surface and divide into 2. Gently form 2 logs, each 20cm long and 4cm wide.
5. Wrap in baking paper and put in the fridge until firm.
6. While the dough is chilling remove the stems from the violas.
7. Remove pre-made dough from the fridge and slice into 1cm thick slices and place on baking trays.
8. Bake the biscuits for 10-12 minutes. The biscuits will not brown, they will remain quite pale and soft.
9. Remove trays from the oven and gently press violas onto hot biscuits. Don't press too hard, the heat from the biscuits will make them stick.
10. Let biscuits cool completely and firm up on rack.