



### **Viennese Shortbread**

250g butter  
¼ cup caster sugar  
½ tsp vanilla  
1 ¾ cups plain flour  
¼ cup rice flour  
Pinch salt

Cream together butter & sugar until light & fluffy.

Add vanilla, beat until combined.

Fold in sifted flours & salt.

Fill into piping bag fitted with fluted tube.

Pipe into straight lengths or different shapes on lightly greased oven trays.

Bake in moderate oven for 12 – 15 minutes or until light golden.

Cool on trays.

Leave plain or dip one end into 125g of melted dark chocolate.

Makes 35