

# MAIZENA SHORTBREAD



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225 g cake flour

110 g castor sugar

250 g soft butter (I used salted butter)

225 g maizena mielieblom

Sift Maizena and flour together, add the castor sugar. Rub the butter into the dry ingredients and knead until a stiff dough is formed.

Press the dough into either a 23 cm diameter quiche tin or a 20 x 29cm baking tray. Mark the slices lightly and prick with a fork.

Bake at 160°C for an hour. Allow the shortbread to cool in the pans before cutting and removing from pans. Drench the shortbread with additional castor sugar.

As this recipe is not a big quantity to make, I double the recipe and press into a 27 x 37cm oven pan (the one that comes with the Defy ovens).

Take care when there is a lot of moisture in the air like now, I put my tin in my microwave to cool down else the shortbread will be come soggy from the moisture

(recipe from Maizena box)

FOTO – Elsabie Templeton