



Crisp Orange Gluten-Free Shortbread

BBC GoodFood

Ingredients

100g of butter
50g golden castor sugar
Grated zest ½ orange
175g of gluten-free flour
½ tsp gluten-free baking powder

Method

1. Heat the oven to 190C/fan 170C/gas 5. Lightly oil a baking sheet. Beat the butter, then cream it with the sugar and orange zest until light. Stir in the flour and baking powder and mix together to form a dough.
2. Divide the mixture into 10 balls, arrange on a baking sheet. Press each ball flat using the tip of a round-bladed knife. Chill for 15 minutes, then bake for 12 - 15 minutes, until golden. Leave on the baking sheet for 2 minutes, before releasing with a palette knife.

Slide onto a rack to cool.

Will keep stored in an airtight container for up to a week.

This whole process can easily just be doubled.