

heute gibt es...

## Vanilla redcurrant shortbreads



### **Ingredients: (For about 15 pieces)**

- 400g flour
- 250g butter
- 125g sugar
- pinch of salt
- A packet (15g) of vanilla sugar
- The pulp of a vanilla pod
- Three handful redcurrants

### **Preparation:**

1. Knead all ingredients except the currants with cool hands to a smooth dough and shape it into a rectangle. This should be about 4cm wide and just under 2cm high. (Regardless of length). Wrap the dough in cling film and put it into the fridge for an hour at least.
2. Wash the redcurrants well and then lay them on some kitchen paper, so that they are not too wet afterwards.
3. Now cut the dough into ½ cm thick slices and place them on a baking tray lined with some backing paper. With a toothpick gently "paint" small circles into the cookies and then gently push individual currants into the dough.
4. Bake the shortbreads for about 15-18 minutes at 190°C at top and bottom heat.
5. Well packed in a can they're good for about a week - given they survive that long!



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