

Simple Almond Shortbread

A biscuit with your cuppa. Crumbly, buttery and very easy.

Makes 10

Prep 10 min

Cook 15 min

plus 15 minutes cooling

1g
CARBS
EACH

Per biscuit.

You'll need

- ☐ 120g ground almonds
- ☐ 40g butter, softened
- ☐ 2 tbsps granulated sweetener, erythritol or a stevia blend
- ☐ 1 egg yolk
- ☐ 1 tsp vanilla extract
- ☐ A pinch of salt

Method

- 1** Turn the oven on to 170°C (150°C fan, gas 3). Line a baking tray with baking paper.
- 2** Mix everything in a bowl with a spoon, then your hands, until it makes a dough.
- 3** Roll it into 10 small balls and space them out on the tray.
- 4** Press each one flat with a fork.
- 5** Bake for 12 to 15 minutes until just golden at the edges.
- 6** Leave them on the tray for 15 minutes. They're soft when hot and firm up as they cool.

TIP

Don't move them while they're warm or they'll break.

SWAPS

Add a little lemon zest, or half-dip the cooled biscuits in melted 90% chocolate.

STORING IT

In an airtight tin for up to 5 days.

AIR FRYER

Put the biscuits on baking paper in the basket, spaced out, and cook at 150°C for 8 to 10 minutes. Leave them to cool in the basket before moving them.