

Apple Shortbread (makes 16)



2 cups plain baking flour
1 teaspoon baking powder
125g butter
1/4 cup sugar (white granulated)
1 egg, beaten
1-2 Tablespoons milk
3 apples, peeled and sliced
1 Tablespoon sugar (white granulated)
Icing sugar to dust

- Sift flour and baking powder into a bowl.
- Cut in butter until it resembles coarse breadcrumbs.
- Mix in first measure of sugar and egg.
- Add sufficient milk to form a firm dough.
- Knead until smooth.
- Divide dough in half and roll out each piece to fit a 22cm square cake tin.
- Sprinkle apple with second measure of sugar.
- Place one piece of dough in tin and scatter apple over it.
- Lightly press remaining dough on top.
- Bake at 180degC for 25 minutes.
- When cold, sprinkle with sifted icing sugar (or cinnamon for an alternative flavour) and cut into squares.