

Infused Rapeseed Oil Shortbread

Ingredients

- 250g flour
- 125g caster sugar
- 85ml Chiltern Cold Pressed Rapeseed Oil
- Pinch of salt
- 40ml Chiltern Cold Pressed Infused Rapeseed Oil. We recommend using either rosemary, lemon or orange or substitute with 10ml of chilli oil for a subtle kick!

Method

1. Preheat the oven to 180°C (160°C fan, gas mark 3).
2. Grease a baking tray.
3. Sieve the flour, sugar and salt into a bowl.
4. Make a well in the middle and pour in the two oils.
5. Combine with a knife until a loose crumbly dough forms.
6. Press into the baking tray and place in the oven for 15-20 minutes until it begins to turn golden.
7. Cut into 16 pieces.
8. Allow to cool in the baking tray before removing and enjoying.

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