

## Recipe MACADAMIA NUT SHORTBREADS

Ref No. ANP009

### INGREDIENTS:

500g unsalted butter  
1 cup caster sugar  
4 cups plain flour  
1 tsp mixed spice  
1/2 cup rice flour  
1/2 cup finely chopped **DUCKS NUTS**  
**MACADAMIAS**

### TOPPING:

3/4 cup roughly chopped **DUCKS NUTS**  
**MACADAMIAS**  
2 tbsp sugar

### METHOD:

Preheat the oven to 150°C. Grease 48 small muffin tins.

Beat the butter and sugar in a large bowl until pale and creamy.

Stir in the sifted flour & spice, rice flour and finely chopped Macadamia nuts.

Work together with hands to form a firm dough.

Place 1 teaspoon of mixture into each muffin tin and press down.

Mix the roughly chopped Macadamia nuts and sugar together, sprinkle over the shortbreads, pressing well into the mixture.

Bake in slow oven for approx 20 minutes.

Allow to cool in tins then turn out.

