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choice.

EOI Christmas shortbread

Group	g/ml	Ingredient	Method
1	1250 1000	EOI Royal Danish Margarine Caster sugar	Blend together to a smooth paste.
2	250 5	Egg Yolks Vanilla Essence	Add and blend until smooth.
3	250 2000 10	Rice Flour Biscuit Flour Salt	Add to Groups 1 and 2, blend till dough just comes together.
	4765	Total weight	This quantity is suitable for a 20 litre bowl

Make-up procedure

Roll out dough to desired thickness and cut into shapes. Place on trays and bake at 160°C. Bake times will depend on the size of the dough pieces. Product is baked when the edges just start to brown.

Points of importance

1. Do not overmix Group 3.
2. If rice flour is unavailable increase the biscuit flour to 2240g.

Recipe Uses:

EOI Royal Danish

