

SIEMENS



Chai Spice Shortbread



Skill
Intermediate

Yield
32-36 pieces

Type
Sweet

Eggless

These classic melt-in your-mouth cookies attain exotic flair with the addition of chai masala. They are perfect with a cup of oolong tea.

Function	Temperature	Time	Level
 Top/bottom heating	 160° C	45-60 minutes	<input type="checkbox"/> 5 <input type="checkbox"/> 4 <input checked="" type="checkbox"/> 3 <input type="checkbox"/> 2 <input type="checkbox"/> 1

Ingredients

- 100g Icing sugar
- 200g Refined flour
- 8g Chai masala
- 100g Corn flour
- 200g Unsalted butter, softened
- 1 Vanilla Pod, seeds scraped out

Tips

Shortbread can also be baked in a round baking tin and cut into triangle wedges.

Substitutions/Variations

Eliminate the chai masala for a classic shortbread.

Method

1. Preheat the oven to 160°C.
2. Keep an ungreased 12" swiss roll tin ready.
3. In a large mixing bowl of a food processor with a double bladed knife/paddle attachment, process to combine icing sugar, refined flour, chai masala and corn flour.
4. Add butter and vanilla seeds and process again till you get a soft mixture that loosely clumps around the blade.
5. Turn mixture out onto swiss roll tray and flatten into an even layer using your fingers or the back of a cup.
6. Using the tip of a sharp knife, make incisions and divide the flattened dough into uniform rectangular fingers leaving the dough inside the tray. Use a fork to prick holes in the centre of each finger.
7. Shortbread should not be baked till crisp, but left crumbly and melt-in-your-mouth. Bake for about 20-25 minutes. The shortbread is done when pale but slightly golden brown around the edges. Remove from oven and cool for a few minutes.
8. Using a palette knife carefully separate the shortbread fingers along the previously made incisions. Gently transfer onto a cooling rack.
9. Cool completely and transfer to an airtight container to store for up to 3-5 days.