**LEMON AND ROSEMARY SHORTBREAD with rhubarb**

**Ingredients**
450g unsalted butter
230g icing sugar
440g plain flour
160g rice flour
1/2 tsp salt
1 tsp vanilla extract

🍋 add ins:
- 4 tsp finely grated lemon zest
- 3 tsp finely chopped rosemary

Rhubarb jam; wash and cut into 2cm pieces. Add ½ the weight of sugar to rhubarb\* into a small pot and cook over medium heat. Stir regularly and add a splash of lemon juice. Turn off and allow to cool once it looks like a sauce.

(\*Eg 200g of rhubarb and 100g sugar)

**Method**

1. Cream the butter, icing sugar in a stand mixer for 3-4 minutes, until pale. If making a flavoured shortbread, add the add ins while creaming. Add the vanilla and beat to combine.

2. Mix together the flour, rice flour and salt and gradually (in 3 lots) add into the butter mixture. Beat until just combined. The less you mix the more tender the biscuit will be.

3. Pile the dough onto a piece of plastic wrap and flatten into a large disc. Cover with plastic wrap and place in the fridge for at least an hour to firm up.

4. Once firm, remove from the fridge and roll out**,** to ~0.5cm and using a cutter, cut into rounds. Place onto a tray lined with baking paper and into the fridge for 15 minutes.

5. Preheat the oven for 140C. Once rested in the fridge for the desired length place the trays of shortbread into the oven and cook for ~10-12 minutes or until golden brown.

6. Allow to cool slightly on the tray then transfer to a wire rack.
7. Once cooled serve with a dollop of rhubarb. If you are 4J Julie will require cream :D