

VEGAN

Scottish SHORTBREAD

INGREDIENTS

- 1 cup vegan margarine (Earth Balance or Soy Garden)
- ½ cup firmly packed vegan light-brown sugar (Whole Foods Organic Light Brown Sugar)
- 2½ cups all-purpose flour
- ½ tsp. salt



TO PREPARE

- Preheat oven to 275 degrees.
- Grease sides of a 10" pan (any shape) and line bottom with parchment paper.
- With electric mixer fitted with paddle attachment, cream margarine and sugar for 2 minutes, until light and fluffy.
- Add flour, 1 cup at a time, beating on low speed, until just combined.
- Add salt and mix again until just combined.
- Pour dough into pan and press down level and smooth out.
- Using a knife, score dough into wedges (if using a round pan) or into rectangles (if using a square or rectangular pan).
- Using a toothpick or fork, create a decorative pattern on each wedge or slice.
- Bake until golden but not browned, 45-50 minutes.
- Transfer to a wire rack to cool for 10 minutes.
- Run a knife along the edges of the shortbread, then turn out onto a large plate or cutting board.
- Remove parchment, then carefully turn right side up.
- Using a serrated knife, cut along scores and separate pieces.
- *Optional:* When shortbread is cooled, dip shortbread bottoms in melted chocolate (¼ inch deep) and place on parchment paper-lined baking sheet. Wait until chocolate sets before serving.



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