

## RECIPES

## Passionfruit Shortbread

I've made a lot of shortbread over the years but these remain my favorite. Use passionfruit syrup from the supermarket when the fresh fruit aren't available.

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Photography by Manja Wachsmuth

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**KENWOOD**

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**INGREDIENTS**

200 grams butter at room temperature

1 cup icing sugar

1 teaspoon vanilla extract

2 cups plain flour

¼ cup cornflour

pinch of salt

¼ cup passionfruit in syrup, or pulp and seeds of 1-2 large passionfruit

**Filling**

100 grams butter at room temperature

1½ cups icing sugar

3 tablespoons passionfruit in syrup, or pulp and seeds of 1-2 large passionfruit

**METHOD**

Preheat the oven to 160°C.

Beat the butter, icing sugar and vanilla extract until very light and creamy. Sieve the flour, cornflour and salt together. Add to the butter mixture along with the passionfruit pulp and beat gently to combine.

Roll tablespoons of the mixture out on a piece of baking paper into logs approximately 6cm x 1.5 cm wide. Place on a lined baking tray and refrigerate until firm.

Bake for 18 – 20 minutes until lightly golden. Leave on the tray for 5 minutes then carefully transfer to a cooling rack.

**Filling:** Beat the butter and icing sugar until creamy then beat in the passionfruit. Transfer to a piping bag with a fluted nozzle. Pipe a line of filling on half of the biscuits then sandwich with the remaining biscuits. Dust with icing sugar to serve.

**Makes about 18 double biscuits**