

Short bread

Recipe

Ingredients

- All-purpose flour 90 g
- Corn flour 2 tp
- Salt butter 112.5 g
- Ground almond 30 g
- Maltitol powder 50 g
- Vanilla extracts ½ tp
- Slide almond for decorated

Method

1. Preheat oven to 150°C
2. In a bowl mixed flour corn flour and ground almond together
3. Beat butter and MP until it mixed well
4. Add vanilla extract to cream mixture and then mixing
5. Add mixed flour to cream mixture and then mixing
6. Put dough (the mixture) in to pie tray and transfer to refrigerator for dough setting for a while
7. Decorating with slide almond
8. Bake for 50-60 minute in preheat oven

Expect Properties

- Lower calories
- Lower sweetness
- Better taste



Sweetener

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