

## Macadamia Shortbread

Serves 4

- 1¼ cup flour
- ¾ cup icing sugar
- Good pinch of salt
- 1½ tsp ground cardamon
- Finely grated rind of 1 lime
- 125g roast salted macadamias, roughly chopped
- 150g butter, melted

1. Preheat oven to 180°C
2. Line a 23cm square baking or slice tin with baking paper
3. In a bowl combine all ingredients except the butter, mix well
4. Using a round bladed knife, mix in the melted butter until the dough resembles coarse bread crumbs
5. Press the mixture into the prepared tin
6. Bake for 20 minutes or until the shortbread is just beginning to colour, remove from the oven and sprinkle top with a little sugar (castor or raw)
7. Return to oven and cook for another 2 minutes
8. Cool in the tin
9. Break into pieces
10. Store in an airtight container

