



ROYAL  
VOLUNTARY  
SERVICE

# MOROCCAN SHORTBREAD

*by Nadia Terry*

**SERVES 2**

## Ingredients

- 250g flour
- 50g caster sugar
- 50g of toasted sesame seeds and /or roasted almonds
- 1 pinch of salt
- 1 tsp cinnamon (or Chinese five spices (optional))
- 75g of butter
- 150 ml of veg oil
- 1 tsp of baking powder

## Equipment

- Bowl
- Baking tray
- Wooden spoon
- Greaseproof paper



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## Method

1. Mix flour, caster sugar, sesame seeds, salt, and cinnamon.
2. Work butter into flour mixture till fully incorporated.
3. Stir in baking powder.
4. Add oil and knead the mixture.
5. Form into 25g balls; place on a greased paper-lined tray.
6. Bake at 160°C for 20-25 mins.
7. Let cool and enjoy with mint tea or coffee.

## **OUR THANKS TO NADIA TERRY FOR THIS GUIDE.**

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