
The Knitting Shed
Honey & Almond Shortbread
#tksclubbox

In my first job with a publishing company I had a biscuit book to write, and this was one of my favourite recipes. Buttery vanilla shortbread with a crunchy, caramelised honey and almond topping. Simple ingredients you will probably have in the cupboard and absolutely delicious.

I topped these with chipped almonds as I snaffled a bargain bag of whole almonds at the supermarket. But, considering the time taken to blanch and chop the nuts they weren't such a bargain after all! I'd recommend using the flaked almonds of the original recipe.

For the shortbread
225g / 8oz plain flour
generous pinch salt
175g / 6oz softened butter
100g / 4oz ground almonds
75g/ 3oz caster sugar
2 egg yolks
1 tsp vanilla essence
1 tbsp milk

For the almond topping
50g / 2oz butter
175g / 6oz clear honey
225g / 8oz blanched flaked or nibbed almonds

Preheat the oven to 170°c / fan 160°c / gas mark 3

Lightly grease and line the sides and two ends of a 18 x 26 cm traybake or brownie tin. Leave the paper overhanging either end to make it easy to remove the shortbread.

Place the flour, salt, butter, almonds and sugar in a food processor and whizz to fine crumbs. Add the remaining shortbread ingredients and whizz for a few seconds more.

If you don't have a processor rub the butter into the flour and salt, stir in the almonds and sugar then the egg yolks, vanilla and milk. Blend together to a crumbly dough.

Press the dough into the prepared pan and smooth with the back of a spoon. Bake for about 15 minutes to a pale gold.

Meanwhile make the almond topping. Melt the butter with the honey in a large pan. Stir in the almonds and cook over a moderate heat for 3-4 minutes, stirring gently. The almonds should be sticky but still pale and uncoloured.

Spread the almond mixture over the shortbread and return to the oven for 15 minutes or until the almonds are a rich golden brown.

Cool in the tin, then when cold release the toffee edges with an oiled knife and lift out the shortbread. Cut into generous fingers and serve with a beverage of your choice!