

## Buttery Lemon Thyme and Vanilla Boomerangs

**MAKES 30** The flavour of these popular shortbread biscuits is given a bit of intrigue by the inclusion of a generous quantity of chopped lemon thyme. Once rolled in icing sugar and allowed to cool completely, the biscuits can be stored in an airtight container for more than a week.

1 cup plain flour	125 g cold butter, chopped into	<b>EXTRA EQUIPMENT</b> food processor
30 g caster sugar	4–5 pieces	
100 g ground almonds	½ vanilla bean, broken into small pieces	
1 teaspoon lemon thyme leaves	⅔ cup pure icing sugar	

Put flour, sugar, ground almonds and lemon thyme into a food processor and process for a few seconds. With motor running, feed butter quickly through processor tube. Stop machine as soon as mixture forms a dough.

Tip dough onto a sheet of foil. Divide dough into two 4 cm-diameter logs. Wrap each one in foil and chill in the refrigerator for 30 minutes.

Preheat oven to 180°C.

Cut logs into 1 cm-wide slices. Roll each piece between palms of your hands to form a 5–6 cm-long boomerang-shaped crescent. Place crescents on a baking paper-lined baking tray. Chill crescents in the refrigerator for 10 minutes.

Bake crescents for 15 minutes or until light golden brown. Cool for a few minutes before handling as they are very fragile at this point.

Meanwhile, process vanilla bean with icing sugar in washed and dried food processor until vanilla bean is pulverised. Tip vanilla sugar onto a baking tray and gently roll the cooled biscuits in the sugar.

Store completely cold biscuits in an airtight container. They firm up after 24 hours in their container and are not nearly as fragile.