

GF Shortbread

Ingredients

115g butter, softened
50g molasses sugar
85g ground almonds
60g millet flour
25g gram flour
1 heaped scoop vanilla protein powder - optional (I use Nuzest Clean Lean Protein)

Method

1. Preheat oven to 180°C/350°F/gas mark 4
2. Cream butter, sugar (breakdown the lumps as best you can)
3. Mix dry ingredients
4. Add dry ingredients to wet and mix thoroughly (you may need to use your hands to bring the dough together)
5. Form the mixture into a round approx 1/1.5cm in depth. Cut into triangles and prick with a fork
6. Chill for 20-30 mins
7. Bake for 15-20 mins until they're firm to touch
8. Leave to cool completely before enjoying

To ring the changes you could add grated lemon zest, chocolate chips or lavender