

Oaten Shortbread

Ingredients

190 g *Butter, unsalted, soft*
30 g *Sugar*
30 g *Confectioners' sugar, sifted*
4 g *Vanilla extract*
5 g *Salt, kosher,*
150 g *Oat flour*
50 g *Mochiko sweet rice flour*

Equipment

Digital scale
Stand mixer
Sifter
Silicone spatula
1/4 sheet pan(s)
Parchment paper
Ruler
Bowl scraper
Oven
Small bowls

Timing

2-4 hours

Yield

30 cookies

1 Gather everything you need

Gather all your equipment and lay it out on the counter.
Get all necessary ingredients and weigh them out in separate small bowls.

Combine the oat flour and sweet rice flour into one bowl and whisk until they are one color.

2 Make the dough

Put the softened butter into the bowl of a stand mixer, then the sugar and confectioner's sugar, salt, and vanilla. Mix the butter and sugars together with the paddle attachment until they are creamed and fluffy, about 2 minutes. Scrape down the sides of the bowl. With the mixer running on low, add in the blended oat and sweet rice flour. Mix until the flour is incorporated fully. Scrape down the bowl again.

The dough will be sticky. Do not add more flour in an attempt to make it less sticky. Trust us.

3 Chill the dough

Gently grab the cookie dough and put it into the center of a large piece of parchment paper. Use your fingertips to shape the dough into an even log on top of the parchment. Fold the edge of the parchment closest to you over the log of dough. Using a ruler or another flat tool, pull the bottom paper away from you while gently pushing against the log of dough and the top of the paper. Do this in the center of the log of dough, then slowly work your way out to the sides. The more confidently and firmly you push against the dough, the smoother the log will be.
Chill the log of dough until it is completely cold and firm, at least 4 hours.

This chilled log of cookie dough will allow for easy slicing and portioning cookies.

4 Preheat the oven

Turn the oven onto 275 °F / 135 °C. Let the oven come to its full heat.

5 Portion the cookies

If you made a log of chilled dough—and we recommend that you do—take it out of the refrigerator. Slice 1/4-inch thick coins off the log and put them on a parchment-lined baking tray. Using a knife dipped in hot water and wiped clean will help to keep the slices clean and even.

If you want to roll out cookie dough for cut-out cookies, be sure the dough is entirely chilled and firm. One touch too warm and these will fall apart. Dust your work station with sweet rice flour to keep the dough sticking. Have an offset spatula hand to assist with any cookies that stick to the table. Use a knife dipped in hot water to cut out squares or rectangles. Use a ruler if you truly want to be precise. Put the cut-out shapes onto a parchment-lined baking sheet.

If measuring shapes with a ruler seems a little much to you, scoop balls of dough into rounds. Put the balls of dough onto a parchment-lined baking sheet. Give each cookie ball with the palm of your hand, near your thumb, into shape. This will shape each ball into a little disc.

6 Bake the cookies

Bake the cookies until the edges are set and starting to crisp, about 25 minutes. Take the tray out of the oven and let the cookies cool on the baking sheet. Continue baking the rest of the cookies.

Allow the cookies to cool completely before you move them. Sure, you could pick up one warm cookie, let it crumble in your hand, and eat it since it's broken now. But the rest? Leave them alone to cool completely.