**Andy’s Vegan Gluten free Short Bread**

475g vegan margarine

120g icing sugar

400g gluten-free flour

130g cornflour

1 pinch salt

1. Preheat the oven to 180 C / Gas 4.
2. Beat margarine and sugar together in a bowl using an electric mixer or wooden spoon until creamy. Add flour, cornflour and salt; mix by hand until dough comes together in a ball.
3. Place dough on a flat work surface and roll out to a 1cm thickness. Cut into triangles or desired shapes using cookie cutters. Place shortbread biscuits on a baking tray.
4. Bake in the preheated oven until lightly browned, 15 to 20 minutes.