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by Liz Robb

Christmas Shortbread Biscuits



Ingredients

50g caster sugar
170g plain flour
115g butter
Star and Christmas tree cutters
Icing sugar
Cold water
Gold sugar pearls
Chocolate stars

Preparation

- 1.
- 2 Sift the flour into a bowl, mix with the sugar and tip into a food processor. Add the butter, cut into small pieces. Blitz to combine the butter with the flour and sugar until it forms a dough. Wrap in clingfilm and chill in the fridge for 20 minutes.
- 3 2. Preheat the oven to 160 degrees, or 140 degrees fan oven. Lightly grease a large baking tray and line with baking parchment.
- 4 3. On a lightly floured surface, roll the shortbread out fairly thinly. Use the cutters to cut out the biscuits
- 5 I made 10 trees and 10 stars from this quantity of dough. Place them on the baking tray, making sure that they are not touching, and bake for about 30 minutes.
- 6 4. Once baked, leave the biscuits on the baking tray for 5 minutes before lifting carefully onto a rack to cool completely.
- 7 5. Put a few spoonfuls of icing sugar into a small bowl and mix with a little cold water to make a paste
- 8 make sure it isn't too runny. Drop a little onto each christmas tree biscuit and use a knife to spread it almost to the edges. While the icing is still wet, drop on and press down the gold sugar pearls.
- 9 Put a small drop of icing onto the centre of each star biscuit and press on the chocolate stars.

10 6. Keep in an airtight tin until required.

Cooks Note

They are very quick and simple to make, using very few basic ingredients, so they are great fun to make with children. I chose to make trees and stars, but you can use whatever cutters and decorations you have to hand.
