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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.

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