



Gluten-free Dipped Shortbread



DIFFICULTY: EASY



PREPARATION TIME: 15
MINUTES



COOKING TIME: 12 - 15
MINUTES



SERVES: 15 SHORTBREADS

Ingredients

Shortbread

105g unsalted butter, softened
70g golden caster sugar
Finely grated zest of 1 orange
175g gluten-free plain flour blend
½ tsp gluten-free baking powder
Pinch of salt

Decoration

150g dark chocolate, broken into chunks
4 tbsp chopped roasted hazelnuts
Finely grated zest of 1 orange

Method

Line two baking sheets with baking paper.

Beat the butter, then cream it with the sugar and orange zest until light. Stir in the flour, baking powder and salt and mix together to form a dough.

Roll the mixture into a 'sausage' shape, wrap in cling film then chill for 15 mins.

Meanwhile, heat the oven to CircoTherm, 170C. Cut the shortbread roll into 1cm slices (you should get around 15), then bake for 12-15 mins until light golden. Leave on the baking sheet for 2 mins before releasing with a palette knife. Slide onto a rack to cool.

Meanwhile, place the chocolate into a small saucepan and heat on the induction cooktop at setting 2 or gas cooktop FlameSelect level 2, stirring regularly until melted. Turn down to setting 1 to keep warm until ready to use.

When the cookies have cooled, half dip them into the melted chocolate and place on a piece of baking parchment. Sprinkle the chopped hazelnuts and orange zest on top of the melted chocolate, repeat with the remaining cookies. Allow the chocolate to set before serving.

Notes