



# Christmas Shortbread



DIFFICULTY: MID



PREPARATION TIME: 15  
MINUTES



COOKING TIME: 15-30  
MINUTES



SERVES: 20-40 BISCUITS

## Ingredients

275 g plain flour  
100 g rice flour  
½ tsp salt  
110 g caster sugar  
250 g butter, cubed and softened  
Grated rind of 1 lemon  
½ cup dried blueberries  
Raspberry jam

## Method

### Traditional shortbread

Preheat oven on CircoTherm® to 150°C. Line enamel tray with baking paper.

Mix together the flour, rice flour and salt in a medium bowl. Add the sugar and stir to combine. Add the butter and rub together with your fingertips until the mixture begins to bind together.

Lightly knead to form a dough. Divide the dough into two and shape into two flat discs approximately 18 cm, pinch to make a decorative edge, prick all over with a fork and score with a knife into eight portions.

Bake for 30 minutes or until pale golden brown. Allow to cool on the tray. Cut into portions and store in an airtight container.

### Lemon and blueberry shortbread

Mix together the flour, rice flour and salt in a bowl. Combine the sugar and butter in a bowl of an electric mixer and mix until light and fluffy. Stir in flours, add the lemon rind and dried blueberries and form a dough.

Divide into two, form two logs and wrap with plastic wrap. Refrigerate for at least ½ hour or up to 1 week.

When ready to bake, preheat oven on CircoTherm® to 160°C and line baking trays with baking paper. Cut logs into ½ cm slices and place on prepared trays.

Bake for 10-15 minutes or until pale golden brown. Cool on trays before storing in an airtight container.

**Jam filled shortbread**

Mix together the flour, rice flour and salt in a bowl. Combine the sugar and butter in a bowl of an electric mixer and mix until light and fluffy. Stir in the flours and mix to form a dough.

Preheat oven on CircoTherm® 160°C and line baking trays with baking paper.

Between two pieces of baking paper, roll out shortbread to ½ cm thick and using a 5 cm round cutter cut out biscuits. Cut a small star using a decorative cutter from the centre of half of the biscuits.

Bake for 10-15 minutes or until pale golden brown. Cool biscuits. Spread each whole biscuit with a teaspoon of jam and top with a star biscuit.

## Notes

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Dried blueberries are available at the supermarket. Any flavour of jam can be used for the jam filled shortbread.