



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

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