



# Christmas Shortbread

8 Portions



Easy

up to 25 Min.



## Ingredients:

### For the Shortbread:

175 g Plain Flour  
115 g Unsalted butter  
55 g Caster Sugar  
10 ml Dr. Oetker Valencian Orange Extract (2 tsp)  
5 g Ground Cinnamon (1 tsp)  
2.5 g Ground Ginger (1/2 tsp)  
2.5 g Mixed Spice (1/2 tsp)  
1 g Orange Zest

### To Decorate:

200 g Icing Sugar  
35 ml Water  
Dr. Oetker Green Extra Strong Food Colour Gel  
Dr. Oetker Glamour and Sparkle Sprinkles

- 1 For the Shortbread:**  
First things first, preheat the oven to 190°C/170°C//Gas 3. Grease and line a 20cm round loose bottomed cake or tart tin.
- 2** Pop all the shortbread ingredients into a food processor and pulse until all the ingredients come together into a crumbly dough.
- 3** Tip the crumbly shortbread biscuit dough into the lined tin pressing down until it is evenly distributed and flat in the tin. Pop in the fridge to chill for 15 minutes.
- 4** Once your shortbread has chilled, portion into 1/8ths by scoring lines into the dough, this will help portion the shortbread post bake.
- 5** Bake your shortbread for for 20-25 minutes until golden. Leave to in the tin for 10-15 minutes before gently removing. Leave for a further few minutes to cool on a cooling rack before taking a sharp knife and portioning into 1/8ths, using the lines you previously scored to help.



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## 6 To Decorate:

Whilst your shortbread is baking you can make the icing to decorate them. Mix together the icing sugar and water, mix in a few drops of Green Colour Gel until you have a green colour you are happy with. Pop into a piping bag and place to one side.

7 Once your shortbread is cooled it's time to get creative; snip the end off the piping bag full of green icing and decorate your shortbread by creating a zig zag effect to look like a tree. Finish off the shortbread trees with a sprinkling of Glamour and Sparkle Sprinkles.

8 Tah-dah! Let your decorated Christmas tree shortbreads set before sharing with your family & friends if you can wait that long before tucking in!

### Tip from the Test Kitchen

- Chilling your shortbread dough before you bake it will help your shortbread have a lovely light, melt in the mouth!

