



Christmas shortbread

Ingredients

- 1lb plain flour
- 12 oz margarine
- 8 oz sugar
- Icing sugar (for decoration)
- Sprinkles

Method

1. Bind together the flour, margarine and sugar to make a soft dough
2. Use a rolling pin to roll out the dough on a lightly floured surface
3. Cut out your shortbread biscuits using Christmas-shaped biscuit cutters
4. Place the biscuits onto lined baking trays and bake in the oven for 20 minutes
5. Allow the biscuits to cool
6. To make the icing, mix icing sugar with a little bit of a water
7. Use a brush to evenly coat the biscuits in icing sugar and sprinkle with decorations

