



Christmas Shortbread

The Greens Kitchen shortbread has become a BGS staple, students, staff and visitors alike always compliment us on them, they make a lovely gift as they are but why not put your piping skills to the test and decorate them as snowflakes.

Ingredients

- 227g unsalted butter, softened
- 100g caster sugar
- 240g plain flour
- Star shaped cookie cutter

Directions

- Place the softened butter and sugar into a mixer and mix, when the mix is going slightly paler in colour stop mixing - it's important not to over whisk the butter for this recipe.
- Add the flour to the mix and mix on a low speed until it combines to form a stiff dough, it may look like the mix is too dry to start with but keep mixing and it will form a dough eventually.
- Once the dough is made turn it out onto a floured surface and roll it out to about 1cm thick.
- Use your cookie cutter to make star shapes and then you want to chill your star cookies before baking for at least 30 minutes but longer if you can. This will help the cookies keep their shape during the cooking process
- Once well chilled place on a lined baking sheet and cook in a preheated oven at 180c for 10 minutes then take out the tray and rotate it before popping back in for a further 5 mins, when the cookies start going a slight golden colour on the outside they are ready to remove from the oven.

To decorate

- Mix icing sugar with a small amount of water until it makes a firm but workable paste, pop it in a piping bag and make a small hole in the icing bag to pipe through, you want the hole to be big enough to get the icing through but small enough that it doesn't come out without a little pressure.
- Pipe from the point of each star to the centre of the cookie in a straight line, then on each line make smaller lines coming from the first line to the outside of the cookie in an upward slant, repeat both sides.

If you leave the cookies for a few minutes at room temperature the icing will set to make them easier to pop in a clear bag or box to package them up. Another idea is if you use a gingerbread person cutter instead of a star, once the cookie is ready to decorate, turn the person shaped cookie upside down and place a red sweet in the middle of what would be the head and a couple of eyes just above the red sweet. draw some ears on what would be the arms and then antlers on the legs for a sweet Rudolph cookie.