



Festive Shortbread

50g Butter
30g Caster Sugar
110g Fate Low Protein All Purpose Mix (plus extra for dusting)
10ml Water
Decorative Icing
Edible Glitter

- Preheat oven to 200°C/fan 180°C/gas mark 6.
- Place butter, caster sugar and Fate low protein all-purpose mix into a mixing bowl.
- Rub butter into the flour and sugar mixture until it binds together, slowly adding water whilst kneading to form a manageable dough.
- Transfer to a surface lightly dusted with Fate low protein all-purpose mix, and continue to knead until smooth.
- Roll dough to a thickness of ½ a centimetre, cut into 5-8 pieces (using Christmas cutters) and place onto a lightly greased baking tray.
- Cook for 20-25 minutes, until golden in colour.
- Remove from oven and cool on wire rack for 30 minutes.
- Decorate with icing and edible glitter then serve.



Recipe provided by Vitaflo