



Cherry & Almond Shortbread Biscuits

Sarah's servings: 20, Sarah's skill: Easy, Baking time: 15-20 mins

Ingredients

200g Butter
100g Caster Sugar
200g Plain Flour
85g Cornflour
Pinch of salt
1 1/2 tsp Almond essence
75g Dried cherries
75g Chopped almonds
Extra caster sugar for decoration.

Method

- Line two baking trays with baking parchment.
- In a stand mixer cream the butter and sugar until light and fluffy.
- Add the flour, cornflour, almond essence and salt gradually to the butter mixture until it comes together as a soft dough.
- Add the chopped almonds and dried cherries then mix again until fully incorporated.
- On a floured surface roll the dough out to 1/2 cm thickness and cut out into shapes (approx 20 biscuits). Place the biscuits onto the prepared trays and chill in the fridge for about 30 minutes.
- Preheat oven to 180 degrees centigrade (160 fan).
- Take the biscuits out of the fridge and bake for 15-20 minutes.
- Remove from oven and sprinkle with some extra caster sugar. Leave to cool slightly on the trays then transfer to a baking tray.