



## Easter Shortbread Biscuits

### Ingredients

200g Butter  
100g Golden Caster Sugar  
200g Plain Flour  
85g Cornflour  
1/2tsp Ground cinnamon  
1/2tsp Mixed spice  
75g Currants  
25g Mixed peel  
Extra caster sugar for decoration.

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### Method

- Line two baking trays with baking parchment.
- In a stand mixer cream the butter and sugar until light and fluffy.
- Weigh the the flour, cornflour, cinnamon and mixed spice into a bowl.
- Weigh the currants and mixed peel into a small bowl and add a tablespoon of the flour mixture and mix. This will stop the mixed peel sticking together.
- Add the flour mixture gradually to the butter mixture until it comes together as a soft dough.
- Then add the currants and mixed peel and 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.