



Orange & Cranberry Shortbread

Sarah's Servings: 26 Sarah's skill: Easy, Baking time: 15 minutes

Ingredients

400g Plain Flour
175g Caster Sugar
215g Unsalted butter cubed
85g Dried Cranberries
1 tsp Vanilla extract
Zest and juice of 1 orange
Extra caster sugar in a small bowl to coat
the shortbread in before baking

Method

- Place flour, caster sugar and butter in a large mixing bowl. Rub butter into flour and sugar until you have a texture like fine breadcrumbs.
- Add vanilla extract, orange zest and gradually add enough juice to form a soft dough.
- Put the formed dough on a large piece of cling film and roll into a log shape about 2.5 inches/ 6cm wide then wrap in cling film.
- Place in fridge preferably overnight or for at least a few hours to firm up.
- When ready to bake shortbread preheat the oven to 180 degrees centigrade (160 fan) or Gas Mark 4
- Unwrap the shortbread log and cut into 1/4 inch/ 1/2 cm slices and coat in caster sugar.
- Place on parchment lined baking trays leaving enough space to slightly spread.
- Bake for 15 minutes then leave to cool on baking sheets for 10 minutes before transferring to a cooling rack.