



Satsuma & Ginger Shortbread Biscuits

Ingredients

200g Butter
100g Caster Sugar
200g Plain Flour
85g Cornflour
Zest of 2-3 Satsumas
50g Crystallised ginger (chopped roughly)
White or golden 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 and cornflour gradually to the butter mixture until it comes together as a soft dough.
- Add the satsuma zest and chopped ginger and mix again until they are fully incorporated.
- On a floured surface roll the dough out to 1/2 cm thickness and cut out in star shapes (approx 22 biscuits).
- Place on the prepared trays and chill in the fridge for at least 30 minutes or overnight.
- When ready to bake Preheat oven to 180 degrees centigrade (160 fan) or Gas Mark 4.
- Bake for 20-25 minutes.
- Remove from oven and sprinkle with some white or golden caster sugar. Leave to cool slightly on the trays then transfer to a baking tray.