



# CHRISTMAS TREE SHORTBREAD



## INGREDIENTS

**MAKES 1 TREE plus extra**

- 250g unsalted butter at room temperature
- 100g caster sugar
- 250g plain flour (or gluten free)
- 130g rice flour
- 1 tsp vanilla
- 1/2 cup icing sugar
- Extra caster sugar to dust

## EQUIPMENT

- Mixing bowl
- Wooden spoon
- Rolling pin
- Cutters
- Baking Tray
- Wire rack
- Baking paper

## INSTRUCTIONS

1. Preheat oven to 150°C. Line baking trays with non-stick baking paper.

### Dough

2. Place butter and sugar in a bowl and mix together until combined. Add the flours and vanilla, and mix to form a dough.
3. Turn the dough onto a lightly floured surface and knead until smooth. Shape into a ball, cover with plastic wrap and place in the fridge for 30 minutes to rest.

### Star shapes

4. Between 2 layers of baking paper, lightly flour dough and roll out until 5mm thick (re-rolling and cutting dough trimmings as you go). Using 4 to 5 different size stars, cut out for of each size. Place on lined trays. Sprinkle biscuits with extra sugar. Bake in oven, for 12-15 minutes or until golden. Set aside for 5 mins before transferring to a wire rack to cool completely.

### Christmas tree construction

5. In a small bowl, add a few drops of water into icing sugar to create a paste. In the middle of the biggest star, add a small dob of icing to attach the next largest star, until the smallest at top. Add coloured sugar balls if desired and dust with a sprinkling of icing sugar over the finished tree.

