

Christmas biscuits

These divine shortbread biscuits make wonderful edible gifts. I have had more appreciation for a pretty tin of these than any expensive purchases and they're so quick to make. I give the old fashioned ounce measurement also as it makes it so easy to recall (2, 4, 6)

Ingredients:

2 oz (50g) caster sugar

4 oz (110g) butter (at room temperature)

6 oz (170g) plain white flour

Method:

- * Simply place all the ingredients in a food processor and blend until it forms a soft dough.*
- * This can be done by hand but that requires considerable elbow grease!*
- * Chill in the fridge for at least an hour*
- * Roll to ¼ inch thick and use your favourite Christmas shaped cutter or an upturned, floured glass to make rounds*
- * Bake at 180°C/350°F/Gas Mark 4 until a pale golden colour*
- * When they come out of the oven the biscuits will be slightly floppy and very delicate, transfer them to a wire rack at once and they'll crisp up and cool*
- * Dust with icing sugar and share!*

**Top tip – don't add any liquid to the mixture it will combine eventually I promise!*