

Christmas Shortbread Biscuits

RECIPE:

INGREDIENTS:

125g icing sugar
225g butter
225g flour
125g cornflour

METHOD:

1. Preheat oven to 150°C.
2. Soften butter.
3. Add icing sugar and beat until creamy.
4. Mix in sifted flour and cornflour.
5. If you have time, wrap dough in plastic wrap and refrigerate for 30 mins.
6. On a floured surface, roll out dough to 1cm thick.
7. Cut into shapes.
8. Place onto greased oven tray.
9. Bake for 150°C for 20 minutes until pale and crisp.
10. When cool, ice or dust with icing sugar, sugar or coloured sugar crystals, let the children's creativity and imaginations run wild!!



You might like to make the cookies with the children one week, and decorate them the following week. Alternatively, have the cookies pre-made and just get the kids to do the fun part: decorating!

If you wish to, you could get the children to make up little gift bags or baskets and deliver biscuits to elderly or ill members of your parish.

NOTE: Check with parents if any children have food allergies, and if so, you may need to adjust recipe ingredients.

Otherwise, parents may be able to provide readymade plain biscuits for their child to decorate.