

SHORTBREAD STAR BISCUITS





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250g unsalted butter, softened
Finely grated zest of 2 lemons
Seeds of 1 vanilla bean
1 tsp almond essence
¾ cup caster sugar

1 egg
1 Tbsp rosewater
2 ¼ cup plain flour
Extra icing sugar for dusting

1 Preheat oven to 170°C. Combine the butter, lemon zest, vanilla, almond essence and sugar in the bowl of an electric mixer and beat with the paddle attachment on medium speed for 5 minutes, until very light. Beat in the egg and rosewater. Fold in the flour until a smooth dough forms. Wrap and refrigerate for 1 hour, until firm.

2 Roll out the dough to 3mm thick and cut into fluted circles, then use a small star shape cutter to make a hole in the centre. Make a small hole with a chopstick at the top of each biscuit. Freeze until firm.

3 Arrange on lined oven trays, then bake for 15-18 minutes, until golden. Cool completely, then tie with festive string and dust with icing sugar.