

Zesty Orange Shortbread

Ingredients

- 125g butter
- 55g caster sugar
- 180g plain flour
- 3-4 tbsp orange zest
- 1 $\frac{1}{2}$ tsp orange essence

Method

1. Heat the oven to 190 C /170 C Fan / Gas mark 5
2. Line a baking tray with baking parchment.
3. Combine the butter and sugar and mix well until soft.
4. Add the orange essence and mix.
5. Sieve in the flour and mix carefully so that it becomes a soft dough.
6. Add the orange zest and mix again.
7. Flour the surface and roll out the dough to about 1cm thick.
8. Cut out your shortbread using a cutter of your choice.
9. Space out the biscuits on the baking tray and sprinkle with a little bit of sugar.
10. If possible, chill in the fridge for 20 minutes (optional)
11. Bake in the oven for 15 - 20 minutes or until pale golden brown.
12. Set aside on a wire rack to cool.