

RUBES' FESTIVE SHORT-BREAD BISCUITS

I have been making these for years now (dare I say before they started trending on Instagram?) and are a great edible gift for others (and yourself). You can make them fancy, you can keep it basic but my short-bread recipe is elite and if Paul Hollywood says so, who are we to argue (me. I have argued with him but only when he is wrong). The recipe is incredibly versatile and tastes super delicious even without any of the fancy decoration. A staple recipe and one that will never let you down.

Recipe Makes: A good amount of shortbread

W Y N DOUGH

H O E 225 g Unsalted Butter, room temp (can be switched out to vegan butter)
A U E 110 g Caster Sugar
T D 1 tsp Vanilla Bean Paste
225 g Plain/AP Flour, sifted
100 g Cornflour, sifted
Zest of any citrus fruit

M - Cream together the softened butter and sugar together in a bowl.

E - Add in vanilla (or whatever flavouring you are going for) and mix together.

T - In a separate bowl, mix together both flours and zest. Doing this separately reduces the amount of mixing you have to do when it all comes together, meaning a shorter textured biscuit.

O - Add the flour mix into the bowl with the creamed butter and mix until JUST combined.

D - Place a sheet of baking paper onto your worktop and lightly flour. Press out 3/4 dough and roll out to approx. 2.5mm thick. TIP: placing another sheet of baking paper on top of the dough will ensure it doesn't stick to your rolling pin and will reduce the need to over-flour. Leave to one side.

- Colour the remaining dough with whatever colour you are going for (eg. Green for holly leaves, blue for snowflakes, red for love hearts) and roll out the dough again on another sheet of baking paper.

- Use your biscuit cutter of choice to punch out your design and place onto a tray before popping it into the freezer for 30 minutes to allow the biscuits to freeze through.

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- Once the cut out biscuits are frozen, work quickly but gently (I know what a stupid contradiction) to press in the frozen dough into the room temp dough you left aside earlier. Place a piece of baking paper on top and lightly roll over with a rolling pin to gently press in.
- Remove the paper and place the tray into the fridge for 15 mins.
- Use another cookie cutter to cut out desired shape and if using a letter press, dust with flour before pressing in.
- Place your tray of final cut out biscuits in the freezer for an hour before baking at 165°C Fan/365°F/Gas Mark 4 for 13 to 14 mins, until they are lightly golden on the edges.
- Leave the biscuits on the tray for 15 minutes before carefully transferring them to a rack to completely cool.