



## Make Your Own Sparkling Christmas Shortbread

**Ingredients:** Makes approx. 24 biscuits

450gm Plain flour

300gm Margarine

150gm Sugar

Boiled sweets

### Method

1. Place margarine and sugar in a bowl. Mix together using a wooden spoon until they are pale in colour and have a creamy colour.
2. Fold in the flour to form a dough.
3. Place the dough on a floured surface. Using a rolling pin gently roll the dough out to about a 1cm thickness
4. Using the cutter of your choice cut out the shape and place on a baking tray lined with parchment paper. Cut out the middle of the shape with a small cutter and place a boiled sweet in the centre of the cut out piece of the biscuit
5. Bake in the oven 180F, .375C or gas mark 6 for 15 minutes. Leave the biscuits on the trays until the sweet part has gone hard.
6. Remove onto a cooling rack and decorate to your choice



### Chefs Tips

Always wash your hands before you start to cook

Ask an adult to help with the cooker and knives

Clean up when you have finished

Smile and enjoy cooking!

