

Citrus and spiced shortbread

Ingredients

75g unsalted butter, cut into small pieces, softened

38g caster sugar

75g plain flour

38g cornflour

zest ½ orange

½ tsp ground cinnamon

A pinch of ground cloves

A pinch of ground or fresh ginger

Extra sugar and spices for dusting

Method

1. Preheat the oven to 170C/Gas 3.
2. Beat the butter till softened. Add the orange zest, spice and sugar. Work in till well mixed.
3. Add a pinch of salt. Sift in the flour and cornflour. Mix till smooth. Keep going, it will all come together although it doesn't feel like it will. You can use your hands to gently bring the dough together - try and knead it as lightly and as little as possible.
4. Lightly flour the surface and turn out the dough.
5. Use biscuit cutters
6. Bake in the heated oven for 20 mins – keep an eye on it, you only want it very lightly coloured.
7. While it's still hot, sprinkle with spiced sugar. Finish off with a bit of zest.