

Shortbread Stars

Make some scrumptious stars with this easy shortbread recipe.

Makes about
24
stars

You will need:

180g plain flour
120g butter, softened and cut into cubes
1 teaspoon vanilla extract
60g caster sugar
Extra flour for dusting
Extra butter for greasing
A sieve
A baking tray
A large mixing bowl
A star-shaped biscuit cutter
A rolling pin

What to do:

- 1 Preheat the oven to 180°C/Gas Mark 4.
- 2 Dip a piece of kitchen roll in butter and rub it all over the baking tray.
- 3 Sift the flour into the mixing bowl. Add the butter and rub together with your fingers until the mixture resembles breadcrumbs.
- 4 Add the vanilla extract and sugar, and mix together. Then squeeze the dough into a ball with your hands.
- 5 Sprinkle your work surface with flour and roll the dough out to about ½ cm thick with a rolling pin.



6 Use the biscuit cutter to cut out the stars and carefully place them on the baking tray. Re-roll any leftover dough to make more biscuits.

7 Bake the shortbread for 12-15 minutes or until they're a pale golden colour. You might need to do two batches.

Tips, Tricks and Twists

- Leave a little gap between each star when you place them on the baking tray in case they spread slightly.
- You could make your stars spotty by mixing some chocolate chips into the dough.
- Why not shape some triangle hats out of the dough, too? You could even try a broomstick if you're feeling brave!



Based on the picture book by
Julia Donaldson • Axel Scheffler

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