Shortbread Stars

Make some scrumptious stars with this easy shortbread recipe.



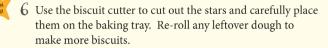
You will need:

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.



A 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!

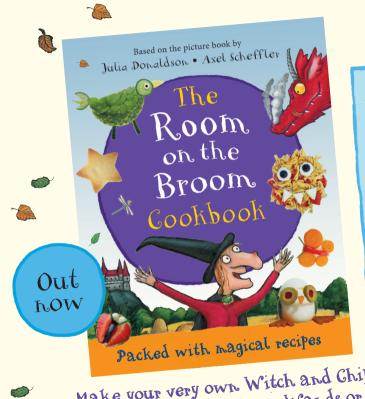








This recipe is designed for adults to follow, but children can help too when you see a JOIN IN! star.



Roomonthe Broom. Cookbook

is packed with spellbinding recipes for scrumptious treats, healthy snacks and simple meals. Jam-packed with twenty-three magical recipes from the witch's cauldron, there's plenty to keep young Room on the Broom fans busy in the kitchen.

Best for 5+ years

Make your very own Witch and Chips,
Blow-away Bows, Cheese Wands or if you're feeling brave - Roasted Dragon!