

Shortbread 'Love Heart' Biscuits

Perfect for Valentines or Mothers Day, these melt in the mouth shortbreads, which have been simply decorated are an easy and versatile product to add to your counter

Ingredients

| | | |
|-------|---|---|
| 1474g | 94066 Plain Flour | ✓ |
| 113g | Cornflour | |
| 56g | 94132 Ground Rice Flour | ✓ |
| 567g | 94161 Caster Sugar | ✓ |
| 964g | Butter | |

To Decorate

| | |
|--|---|
| 35141 Soft Icing | ✓ |
| 51219 Raspberry Colour/Flavour or any type of food colouring | ✓ |

✓ AVAILABLE FROM BAKO SELECT

For full product information and more recipe inspiration visit bakoselect.co.uk



Method

1. Sieve the flour, cornflour and ground rice flour together
2. Cream the butter and sugar a little in a machine bowl on first speed (Alternatively use the back of the spoon method in a normal mixing bowl)
3. Add the dry ingredients plus approximately one tablespoon of water
4. Mix together to form a clear dough (Do not over mix)
5. Allow to stand for up to 2 hours in a cool place then work off
6. Pin out desired depth and cut out with a heart shaped cutter and place on silicone paper lined baking sheets

7. Bake at 170°C—180°C

8. Decorate once cool by mixing soft icing with the colouring of your choice and spread carefully over the biscuit with a pallet knife

Tip: When displaying place in a gift box or tie with a ribbon to make an instant take away gift!