

# Christmas Spiced Shortbread

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*These are beautifully spiced biscuits that will make your whole home smell like Christmas.*

## Ingredients:

500g flour  
250g butter  
250g caster sugar  
3 whole eggs + 1 extra egg yolk  
½ tsp. cinnamon  
½ tsp. nutmeg  
½ tsp. cloves  
½ tsp. ginger

## Directions:

1. Mix the butter, sugar, eggs (not the yolk) and spices in a bowl until you get a smooth creamy paste.
2. Sift in the flour. Rub the mixture with the pads of your fingers until it starts to come together and then form it into a ball.
3. Pop it in the fridge for two hours to chill so it will be easier to roll.
4. Preheat the oven to 180C/gas mark 4.
5. Roll the dough out and cut out into the shapes of your choice. A Christmas tree is lovely for Christmas biscuits.
6. Brush the biscuits with the extra yolk. Bake for 15 minutes.

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