

# Orange Blossom Shortbread

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*These crisp, sweet orange biscuits are perfect for serving with a cup of iced tea or with your favourite chocolate dessert. Easy to put together, they still taste wonderfully decadent.*

## Ingredients:

125g butter  
100g plain flour  
50g icing sugar  
25g corn flour  
25g ground almonds  
Zest of 1 unwaxed orange  
2 tbsp. orange flower blossom water

## Directions:

1. Sift the flour, sugar and corn flour into a bowl. Stir in the almonds and orange zest.
2. Rub in the butter until the mixture resembles breadcrumbs, then stir in the orange water. Bring the mixture together to form a dough.
3. Sift icing sugar onto your work surface, then roll the shortbread out until thin. Place onto a baking tray, then bake in a 160C oven for 15-20 minutes until lightly browned. Slice into fingers.

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