

Passion-Fruit Topped Shortbread

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This is a lovely zesty shortbread that is perfect to cut through all the richness of Christmas.

Ingredients:

125g plain flour
100g butter
4 tbsp. icing sugar
For the topping:
200g caster sugar
2 ½ tbsp. flour
2 eggs
½ tsp. baking powder
1 passion fruit, pulp only
1 tbsp. lemon juice
2 tsp. lemon zest

Directions:

1. Preheat the oven to 180C/gas mark 4.
2. Grease a baking tin.
3. For the shortbread, beat the sugar and butter together until smooth and then add the flour, stirring until a ball of dough forms.
4. Spread this mixture into your tin and cook for twenty minutes. Whilst this is cooking, start preparing the topping.
5. Beat the eggs in a bowl and then stir in the lemon juice, lemon zest and passion fruit pulp. Add in the sugar and beat well.
6. Stir in the flour and the baking powder.
7. Spread this over the top of the shortbread and pop back into the oven for another 20 minutes or so more.

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