

Redcurrant Shortbread

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These are fantastic shortbread biscuits for Christmas that you can rope the kids into help with. They're very easy and are bursting with Christmassy flavours.

Ingredients:

300g flour
200g butter
100g caster sugar
1 egg yolk
1 tbsp. water
For the topping and the middle:
1 227g jar of redcurrant jelly
An additional 2 tbsp. redcurrant jelly
100g icing sugar

Directions:

1. Cream the butter and the sugar together until combined. Add the yolk and the water until smooth and then mix in the flour gradually until everything is completely combined.
2. Pop this into the fridge for ten minutes.
3. Roll out and cut into your desired shapes. Make sure you make them into pairs.
4. Put these back into the fridge for another ten minutes.
5. Preheat the oven to 180C/gas mark 4 and grease a baking tray.
6. Bake the shortbread for ten to fifteen minutes or until golden.
7. Remove and allow to cool slightly.
8. Sandwich the pairs of shortbread with the redcurrant jelly.
9. With the other 2 tbsp., mix with the icing sugar and spread over the top of the biscuits. Leave them somewhere cool to set completely.

Variations:

You could also use apple sauce in place of the redcurrant jelly.

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