



## Santa's Whiskers Shortbread Biscuits

Sarah's Servings: 18 Sarah's skill: Easy, Baking time: 20-25 minutes

### Ingredients

200g unsalted butter, softened  
100g caster sugar  
200g plain flour  
100g cornflour  
1 tsp vanilla extract  
½ tsp table salt  
100g glacé cherries, roughly chopped  
100g pistachio nuts, roughly chopped

50g dessicated coconut

### Method

- Place the butter and sugar into the bowl of a stand mixer and mix until combined.
- Add the flour, cornflour, vanilla extract and salt gradually to the butter mixture until it comes together as a soft dough. Add the cherries and pistachio nuts. Mix again until fully incorporated.
- On a floured surface roll the dough out to log shape 28cm long.
- Place a piece of cling film on the work surface and sprinkle with the coconut. Roll the log of dough in the coconut so it is evenly covered. Wrap in the cling film.
- Chill in the fridge for at least 2 hours or overnight.
- Preheat oven to 180°C (160°C fan), then line two baking trays with baking parchment.
- Take the dough out of the fridge and cut into 1½ cm thick slices.
- Bake for 20-25 minutes.
- Leave to cool slightly on the trays then transfer to a wire cooling rack to cool completely.