



Ingredients

200g unsalted butter, softened
100g caster sugar
200g plain flour
100g cornflour
150g glacé cherries, quartered

Extra Caster Sugar for decoration

Method

1. Line two baking trays with baking parchment.
2. In a stand mixer cream the butter and sugar until light and fluffy.
3. Add the flour and cornflour gradually to the butter mixture until it comes together as a soft dough. Add the cherries and mix again.
4. On a floured surface roll the dough out to ½cm thickness and cut out the biscuits with a 6cm square cutter.
5. Place the biscuits onto the prepared trays and then chill in the fridge for at least 30 minutes.
6. Preheat oven to 180°C (160°C fan).
7. Bake for 20 minutes.
8. Remove from oven and sprinkle with some extra caster sugar.
9. Leave to cool for 10 minutes on the trays then transfer to a wire cooling rack.

Cherry Shortbread Squares