



Cherry & Almond Shortbread Biscuits

Ingredients

200g unsalted butter, softened
100g caster sugar
200g plain flour
85g cornflour
1 ½ tsp almond extract
75g dried cherries
75g blanched almonds, roughly chopped
18 blanched almonds & extra caster sugar
for decoration.

Method

- Line two baking trays with baking parchment.
- In a stand mixer cream the butter and sugar until light and fluffy.
- Add the flour, cornflour and almond extract gradually to the butter mixture until it comes together as a soft dough.
- Add the dried cherries and almonds then mix again until fully incorporated.
- On a floured surface roll the dough out to ½cm thickness and cut out into 5cm rounds shapes (approx 18 biscuits).
- Place the biscuits onto the prepared trays and add a blanched almond to each biscuit. Then chill in the fridge for at least 30 minutes.
- Preheat oven to 180°C (160°C fan). Bake for 15-20 minutes.
- Remove from oven and sprinkle with some extra caster sugar.
- Leave to cool for 10 minutes on the trays then transfer to a wire cooling rack to cool completely.