



Shorbread Biscuits

All our guest can enjoy their own personal supply of Millburn shortbread. We cut out using a house shape cutter and then use a stencil kit for the name. We did find that the kit was difficult to use so used individual letters by hand.

If you would like to make your own follow the recipe below (mine is based on one by Nigella) beware they are rather moreish!

INGREDIENTS

- 100 grams icing sugar
- 200 grams plain flour
- 100 grams cornflour
- 200 grams very soft unsalted butter
- 1/2 tspn vanilla essence (if desired)

METHOD

- Preheat the oven to 160°C/140°C Fan/gas mark 3/325°F.
- Put the icing sugar, plain flour and cornflour into the bowl of a food processor fitted with the double-bladed knife and give them a quick blitz.
- Add the butter, process again until the soft mixture coheres and begins to form a ball, loosely clumping around the blade. (If you don't have a food processor sieve the dry ingredients into a bowl, before adding the butter. Combine the butter and flour/icing sugar with finger tips to form breadcrumbs before forming into a ball).
- Roll out on a lightly floured surface and cut out into your desired shapes.
- Place on a baking tray lined with baking parchment.
- Alternatively put into a swiss roll tin lined with baking parchment. Push down with the palm of your hand into the corners. Using a sharp knife run parallel lines through the dough to make fingers. Prick the surface with a fork.
- Cook for bake for about 20-25 minutes, by which time the shortbread will be pale still, but not doughy. Expect a little goldenness around the edges. Remove the tin from the oven and let cool for 10 minutes or so, before removing with a palette knife and put your shapes/fingers onto a wire rack. Sprinkle with sugar and leave them to cool completely before storing in a tin.