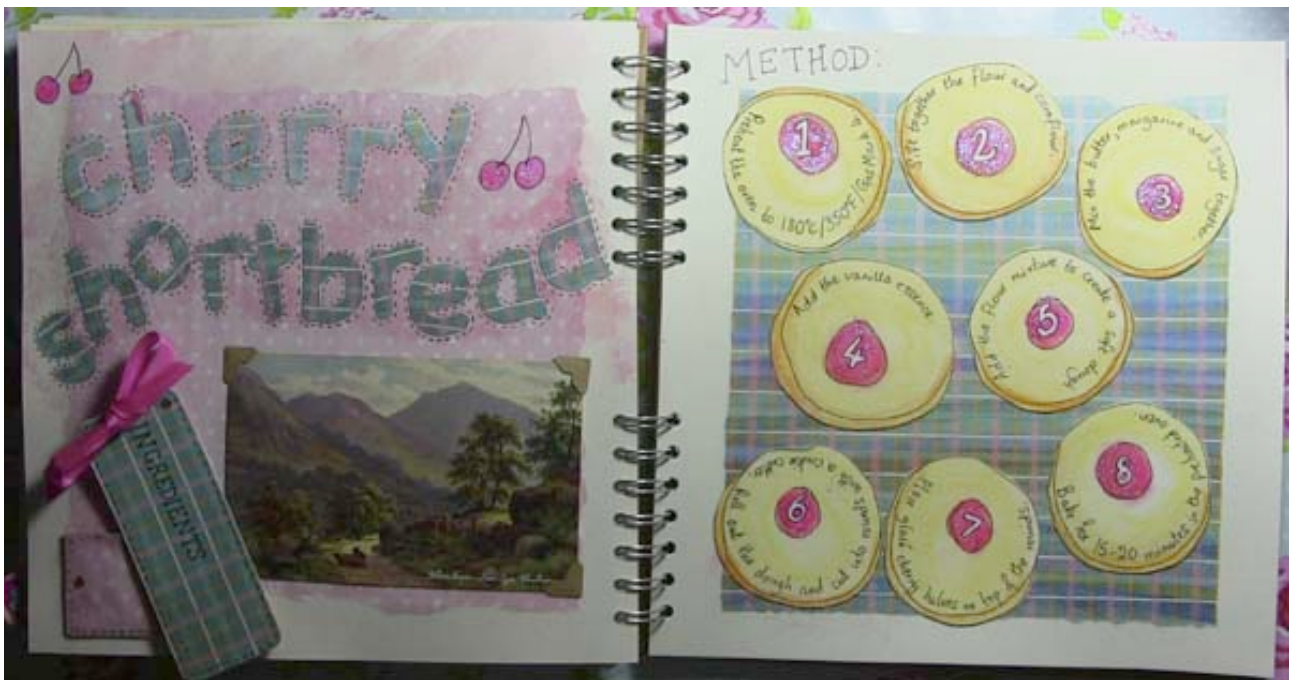


Cherry Shortbread recipe by Diane Ashmore

Add cherries to make a delicious sweet shortbread with this really easy recipe.



Ingredients

- 300g/10½ oz plain flour, plus extra for dusting
- 85g/3oz cornflour (cornstarch)
- 115g/4oz unsalted butter, plus extra for greasing
- 115g/4oz margarine
- 115g/4oz sugar
- 1 tsp vanilla essence (extract)
- 115g/4 oz glacé cherries, chopped, plus halves to decorate

Method

1. Preheat the oven to 180C/350F/Gas Mark 4. Lightly grease two baking sheets. Sift together the flour and cornflour and set aside.
2. Soften the butter and margarine in a bowl and beat in the sugar with a wooden spoon. Add the vanilla essence. Gradually add the flour mixture and mix to a soft dough. Add the chopped glacé cherries.
3. Roll out the dough on a lightly floured surface to a thickness of 1cm/½ inch. Using a round dough cutter, cut out rounds of dough, re-rolling until all the dough is used up.
4. Press the glacé cherry halves on top of the rounds. Place the rounds on the prepared baking sheets and bake in the preheated oven for 15-20 minutes. Leave to cool on a wire rack before serving.

Tip: You can freeze the dough for up to a month. Defrost, roll out and cut into rounds and cook as per the recipe.

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