

Leaf Shortbread

Why not celebrate The Big Care Home Conversation with a tea party! Here is a really simple recipe for biscuits that are delicious with tea or coffee.

If you look on the website <http://tinyurl.com/czl4hs6> you can buy leaf shape cutters to help you.

So why not get creative with your leaf shapes and decoration and get cooking!

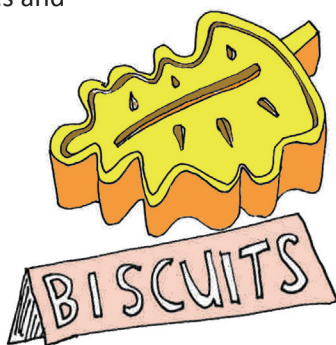
Makes 12 biscuits

Preparation time 15 minutes

Cooking time 35 minutes

Ingredients

125g	butter
55g	caster sugar
1 tsp	vanilla extract
180g	plain flour
100g	dark chocolate, finely chopped



Method

1. Heat the oven 190°
2. Beat the butter, sugar and vanilla extract together until smooth.
3. Stir in the flour and 75g chocolate to form a paste.
Turn onto a work surface and gently roll out until the paste is 1cm thick.
4. Cut into leaf shapes and place on a baking tray. Chill in the fridge for 20 minutes.
5. Bake in the oven for 15-20 minutes or until pale golden brown. Set aside on a wire rack.
6. Place the remaining chocolate in a bowl and set over a pan of simmering water. Stir until melted. Drizzle the melted chocolate in fine lines over the biscuits and leave to cool.
7. Sit down with some friends, eat, drink and make merry!

