

# passionfruit shortbread biscuits

## **Equipment:**

bowls, measuring cup and spoon, 2 greased oven trays, lifter, wire cooling racks, zester, kitchen aid with the batter hook, spatula, dough cutters, sifter or strainer, small whisk

## **Ingredients:**

180 gms unsalted butter, softened  
1 tspn finely grated lemon zest  
 $\frac{2}{3}$  cup icing sugar  
3 passion fruit  
 $\frac{2}{3}$  cup cornflour  
1 $\frac{1}{4}$  cups S.R. flour

## **Icing**

2 TBLSPNS unsalted butter  
1 cup icing sugar  
2 passionfruit

## **method:**

Your dough has been made. When your shortbread is in the oven, make dough for next class.

Turn oven onto 200oC, fan forced.

Lightly flour the bench with plain flour and divide dough up. Each person can roll their dough into a sausage the width of the O shape an adults thumb and finger makes.

Slice into 1cm pieces (about the width of a ladies finger), using the dough cutters.

Place on to the baking trays and bake for 5-8 minutes until golden brown.

Remove from oven and cool on a wire rack before icing.

**Icing ->**

## **Icing**

Lightly melt butter in a ceramic bowl in the microwave; about 30 secs should be plenty.

Stir in the passionfruit pulp.

Sift the icing sugar and whisk into the mix for 2 minutes until smooth and shiny.

Ice  $\frac{3}{4}$  of the biccies. If more are needed, then ice some more. The biscuits do not store well when they are iced.

## **dough:**

Wash lemon, then finely zest 1 teaspoonful (this maybe have been done for you).

In the kitchen aid cream butter, zest and icing sugar. Mix in passionfruit pulp. Sift flours, and mix in with the butter mixture.

Scrape out with a spatula and flatten into a disk. put into a plastic bag band place in fridge.