

Orange Short Bread

Makes 30 - 40

INGREDIENTS

250g soft unsalted butter
300g plain flour, sifted
zest from 1 orange
110g caster sugar
Pinch of salt



METHOD

Mix the butter with the flour, orange zest and a pinch of salt, until it looks like breadcrumbs. Stir in the sugar and bring the dough together in a ball.

Roll the dough into a sausage shape about 6cm in diameter, (this recipe should make 2-3 sausages) and wrap in clingfilm. Chill for at least 20mins before cooking, or freeze until needed.

Preheat the oven to 180°C Unwrap the dough and slice into biscuits.

Bake for 15 minutes or until pale gold and lightly crisp.

Sprinkle with extra caster sugar while still warm or drizzle with melted chocolate once cooled.



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Give them a go and remember to share your photos and tag us via our Facebook and Instagram pages @themaybush
We cannot wait to see your creations!



a group of individual inns