

Christmas Shortbread

Ingredients

- 400gm Whispering Pines Own Certified Organic White Spelt Flour
- 200gm Randalls Organic Rice Flour
- 400gm Butter
- 100gm Organic Panela (Evaporated cane juice)
- 50gm Organic Honey
- 1 pinch of salt

Preparation

Sift flour and rice flour into a bowl Chop butter into small cubes then rub butter into flour Add panela, honey and salt and mix until a dough is just formed Wrap and refrigerate for at least 1 hour before use Roll dough out to an even 6-8mm thickness Use Christmas themed cutters Place on cooking paper or greased tray and rest in fridge for 15 minutes Place into a pre-heated oven at approx 160 degrees for around 12 – 15 minutes or until baked (preferably without any browning) Wait 5 minutes after removing from oven then place on cooling rack Dust with icing sugar and/or cocoa.

Ingredients:All Organic produce

Rolled Oats

Flour wheat