



Rudolph's Red Nose Shortbread

INGREDIENTS

Makes 10 biscuits

For the shortbread

105g plain flour (plus extra for dusting)
70g margarine
35g caster sugar
7g cocoa powder

To decorate

125g icing sugar
15ml warm water (not hot)
5 glacé cherries cut in half

AN UPSIDE-DOWN
GINGERBREAD MAN
BECOMES RUDOLPH THE
REINDEER IN THIS
FESTIVE RECIPE



METHOD

1. In a mixing bowl, cream the caster sugar and margarine together until light and fluffy.
2. Next, sift the flour and cocoa into the bowl. Fold the flour and cocoa into the mixture and then bring together into a smooth dough.
3. Take the dough out of the mixing bowl and place on a clean floured surface. Roll out the dough until it's about 5mm thick.
4. Using a gingerbread man cutter, cut out 10 biscuits. Any leftover dough can be made into small shortbread bites.
5. Place the biscuits onto a greased baking tray and bake at 180°C for 10 minutes.
6. Once the biscuits are baked, remove them from the oven and set aside to cool for at least 20 minutes.

To decorate...

Tip: To make Rudolph, turn the biscuits upside down so that the head of the gingerbread man becomes Rudolph's nose and the arms and legs become his ears and antlers.

1. Sift the icing sugar into a bowl and add the warm water.
2. Mix until the icing becomes smooth and thick enough to decorate the biscuits. If it's too thick, add a little more warm water.
3. Take some baking parchment and make a single-use piping bag. Scan the QR code opposite to find out how to do this.
4. Add the icing to the piping bag, snip off the end and add a blob of icing to the 'head' of the gingerbread man. Stick a glacé cherry half onto the icing to make Rudolph's nose, then use the piping bag to get creative adding Rudolph's eyes and antlers.
5. Leave to set and then enjoy!

Find out how to
make a piping bag

