

Stained glass shortbread



Equipment

Bowl	Zip lock bags
Lined baking tray	Rolling pin
Measuring cup	Cookie cutters and straw
	Beaters



Ingredients

250g butter	1/4 teaspoon vanilla
1/3 cup caster sugar	1/4 cup rice flour
2 1/4 cups plain flour	Boiled sweets

1 Cream butter, sugar and vanilla. Add sifted flours and mix well. Preheat oven to 180c.



2 Press mixture together to form a ball. Roll out till 1 cm thick. Cut Christmas shapes with cookie cutters and make a hole at the top using straw



3 To remove the centre of the biscuit, use a smaller cookie cutter or knife to create a shape and gently lift out.



4 Place biscuits in oven and cook for 10 minutes. While cooking put sweets of same colour in zip lock bag and crush.



5 Remove biscuits from oven and place coloured sweets in the centre. Return to oven for 20 minutes or until sweets have melted and biscuit is golden.



6 Allow to cool on tray for 10 minutes. Gently remove from paper. When cool thread with ribbon.

