Shortbread Christmas Trees

Recipe supplied by White Wings.

Ingredients

250 g butter, softened

3/4 cup CSR Caster Sugar

1 tsp vanilla extract

2 cups White Wings Plain Flour

1/2 cup White Wings Cornflour

1/2 cup CSR Soft Icing Mixture

Method:

1. Preheat oven to 160°C. Grease and line two oven trays.
2. Beat butter, sugar and vanilla extract until light and fluffy. Stir in cornflour and plain flour.
3. Lightly dust a flat surface with flour then roll out mixture to less than 1cm thick. Using different sized star cutters, cut out shapes in the dough and place onto baking tray. Bake for 20 mins or until golden then allow to cool.

4. In a small bowl, add a few drops of water into the soft icing mixture to create a paste.
5. To create the trees, start by adding a small dob of icing in the middle of the biggest star and stack the next largest star on top. Allow 1 min for the icing to stick then continue until you reach the smallest star. Dust with a sprinkling of soft icing mixture over the finished tree.