

Chocolate Decorated Shortbread

Ingredients

150g plain flour
100g chilled butter or margarine
50g caster sugar
100g chocolate

Equipment

Oven temperature 180°C fan 160°C/gas 4.

Method:

1. Put the flour, butter and sugar in a bowl and rub in until the mixture looks like breadcrumbs and then squeeze it together to make a dough.
2. Tip onto a lightly floured work surface and lightly knead into a ball. Shape into a log about 5cm across. Wrap in cling film and chill for 20 minutes.
3. Slice the dough into evenly sized biscuits and arrange on a baking tray.
4. Bake for 15-20 minutes until golden brown.
5. Remove to a cooling rack.
6. Half fill a pan with water and bring to the boil
7. Break chocolate into a heatproof bowl and place over the boiling water. The bowl must not touch the water.
8. Once chocolate has melted, remove from heat and transfer into a piping bag
9. Pipe chocolate decorations onto the biscuits.