

Whitworths

Apricot Shortbread



🌀 Makes 12

🕒 20mins + 20mins chilling ❤️ 16-18mins

INGREDIENTS

70g **Whitworths Chopped Apricots**
125g unsalted butter, softened
55g caster sugar
180g plain flour

READY...STEADY...BAKE

- ♥ Preheat your oven to 180°C/Fan 160°C/Gas Mark 4 then lightly grease a baking tray.
- ♥ Cream together the butter and sugar until smooth then add the flour and chopped apricots to form a dough.
- ♥ Roll out on a lightly floured surface, approximately 1cm thick then cut into 12 cookies with your favourite 6cm sized cutter.
- ♥ Place onto the baking tray then chill for 20 minutes.
- ♥ Bake in the centre of your preheated oven for 16-18 minutes until a pale golden colour.
- ♥ Allow to cool completely on a wire rack then eat and enjoy!

Why not try dipping the base into melted white chocolate then enjoy when the chocolate has set!

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Happy Baking!