

Whitworths

Cranberry, Apricot & Almond Shortbread



INGREDIENTS

- 35g **Whitworths Chopped Apricots**
- 35g **Whitworths Little Jewel Cranberries**
- 25g **Whitworths Flaked Almonds**
- 125g unsalted butter
- 55g caster sugar
- 180g plain flour + little extra for rolling
- ½ tsp almond essence (optional)

🌀 Makes 12 🥄 Prep 20 mins + 20 mins chilling ❤️ 10-12 mins

READY...STEADY...BAKE

- ❤️ Preheat your oven to 180°C/Fan 160°C/Gas Mark 4 then line 2 baking trays with greaseproof paper,
- ❤️ Cream the butter and sugar together until light and fluffy.
- ❤️ Mix in the flour, add the apricots, cranberries and flaked almonds then stir well to form a dough.
- ❤️ Turn the dough out onto a lightly floured surface and roll to a 1cm thickness.
- ❤️ Cut out 12 cookies using your favourite cutter then place onto the trays.
- ❤️ Refrigerate for 20 minutes.
- ❤️ Bake in the centre of the oven for 10-12 minutes, until a pale golden colour then transfer to a wire rack and cool completely.

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Happy Baking!