

Cherry Shortbread

Ingredients

4 Portions

100g Plain Flour
70g Cooking and Baking Spread (room temperature)
35g Sugar
1 Drop of Vanilla Essence
6 chopped Glacier Cherries

Method

1. Preheat oven to Gas Mark 5 – 6, 375 – 400°F, 190 – 200°C
2. Mix all ingredients together in a bowl
3. Then using your hands rub the fat in until a crumbly texture
4. Next, mix it all together into a dough ball using your hands
5. Roll out using a rolling pin and cut out using your cutter
6. Pop it in the oven for you and bake for about 12-15minutes.