

## **Buttery Shortbread Cookies**

This is a big recipe but it's hard to halve an egg yolk! The dough keeps in the fridge for a few days and freezes well in a log or sliced so you can cook up a batch of fresh biscuits at short notice.

### Ingredients;

400g butter, at room temperature  
1 cup caster sugar  
1 egg yolk  
2 tbsp cream, sour cream or creme fraiche  
3 ½ cups flour  
A little icing sugar to dust (optional), 100s and 1000s

### Method;

Beat butter until creamy, add sugar and beat until just combined – you don't need to dissolve it.

Beat in egg yolk and cream, sour cream or creme fraiche until just combined. Stir in flour just until it is evenly combined and no patches of butter remain – again don't over mix. Divide dough in half and roll in baking paper to form 2 log shapes, each about 20cm x 5cm. Chill until firm (at least 30 minutes), store in the fridge for up to a week or freezer until needed.

Preheat oven to 150 degrees fanbake and line 2 oven trays with baking paper. Cut logs into 5mm thick slices and arrange on prepared trays. Bake until very lightly golden and cooked through (about 15 minutes). Allow to cool on trays before dusting with icing sugar, or 100s and 1000s.

Shortbread will keep fresh in an airtight container for about a week.