Go from Master Chief to Master Chef


YOUR INGREDIENT INVENTORY:

Shortbread cookies:$285 \mathrm{~g} / 10 \mathrm{oz}$ flour$150 \mathrm{~g} / 5.3 \mathrm{oz}$ butter$135 \mathrm{~g} / 4.76$ oz sugarPinch of salt1 eggvanilla extract

Icing:
(1) $500 \mathrm{~g} / 17.6 \mathrm{oz}$ powdered/icing sugar
(0) 1 egg ( $95 \mathrm{~g} / 3.3 \mathrm{oz}$ egg white)
(1) 1 teaspoon lemon juice
(1) Optional: food coloring

Note: Use other recipes or ingredients for allergies, and special diets.

METHOD
Step 1:
Make the dough (no anvil required)

sift together flour and salt in a bowl.
Cube butter; rub it into the flour-salt mixture.
3) Create a well in the mixture's center; break egg into it. Add sugar and a few drops of vanilla.
Combine all with your fingers, and shape the dough into a ball.


Step 3:

Step 2:
Roll out the dough Wrap dough in cling film and place in fridge* for at least 3 hours.
When cold and firm, roll out to $4-5 \mathrm{~mm} / 1 / 8$ inch on a lightly floured worktop.

Cut out shapes
1 Print and cut out these $\times$ box cookie templates.
Place templates on dough.
(3) Cut out shapes.

## METHOD

## Step 4:

## Baking Time



Preheat oven to $170^{\circ} \mathrm{C} / 338^{\circ} \mathrm{F}$.
9 Place cookies on a lightly greased baking tray, spaced $2.5-5 \mathrm{~cm} / 1-2$ inches apart.
3) Bake for approx. 8-10 minutes.

鬲 Remove from oven.
Set cool before decorating.

## Step 5:



## Prepare icing for cosmetics

1 separate egg white and yolk.
Lightly beat egg white.
${ }_{3}$ Add sifted icing sugar gradually,
(3) mixing to avoid lumps.

Step 6:

Tip: texture

- Icing should have a texture
like toothpaste. Add small amounts of icing sugar


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TEMPLATES

