

Go from Master Chief to Master Chef



#### YOUR INGREDIENT INVENTORY:

Shortbread cookies:

- 1 285 g / 10 oz flour
- 150 g / 5.3 oz butter
- 135 g / 4.76 oz sugar
- Pinch of salt
- ( 1 egg
- o vanilla extract

Icing:

- 500 g / 17.6 oz powdered/icing sugar
- 1 egg (95 g / 3.3 oz egg white)
- 1 teaspoon lemon juice

Optional: food coloring



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

## **METHOD**

Step 1:

Make the dough (no anvil required)



- 1 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.
- S Combine all with your fingers, and shape the dough into a ball.



Step 3:

Step 2:

#### Roll out the dough

- 1 Wrap dough in cling film and place in fridge\* for at least 3 hours.
- When cold and firm, roll out to 4-5 mm / 1/8 inch on a lightly floured worktop.

#### Cut out shapes

Print and cut out these Xbox cookie templates.

Place templates on dough.

3 Cut out shapes.

Tip: Use these stencils, or create your own gaming-inspired designs. gaming-inspired designs. \*See full template on last page

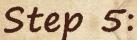


### METHOD

Step 4:

#### Baking Time

- Preheat oven to 170° C / 338° F.
- Place cookies on a lightly greased baking tray, spaced 2.5-5 cm / 1-2 inches apart.
- 3 Bake for approx. 8-10 minutes.
- Remove from oven.



#### Prepare icing for cosmetics

- Separate egg white and yolk.
- Lightly beat egg white.
- Add sifted icing sugar gradually, mixing to avoid lumps.
- Add lemon juice.
- Beat for 5 minutes at high speed.

# Step 6:

#### Customize cookies

- Spoon icing into a plastic zipper bag, and seal.
- Cut a small hole at the bag corner.
- Squeeze icing through the hole, and decorate cookies.
- Let icing set before serving.

Tip: For color, divide up the icing and mix in a few drops of food coloring before decorating.

