

Miele

Spiced shortbread

By Miele

15 minutes

Preparation time

15 minutes

Cooking time

12

Serves



INGREDIENTS

- 220 g salted butter, at room temperature
- 165 g ($\frac{3}{4}$ cup) caster sugar
- $\frac{1}{4}$ tsp ground cinnamon
- $\frac{1}{4}$ tsp ground ginger
- $\frac{1}{4}$ tsp ground cardamom
- $\frac{1}{4}$ tsp ground nutmeg
- 110 g ground almonds
- 225 g (1 $\frac{1}{2}$ cups) plain flour
- Icing sugar, sifted, to serve

METHOD

1. Beat butter, sugar and spices in a freestanding mixer with a paddle attachment until light and fluffy.
2. Fold almonds and flour into the butter mixture and mix until combined. Divide into 2, slightly flatten, wrap and refrigerate for 30 minutes.
3. Roll out each piece between 2 sheets of baking paper to an even thickness of approximately 5 mm. Cut to desired shapes. Place unmoulded cut biscuits onto a tray and refrigerate for 10-15 minutes, or until firm enough to lift without breaking the shapes.
4. Bake biscuits on Fan plus 160°C for 15 minutes, or until desired colour is achieved.
5. Allow biscuits to cool slightly on the tray and then cool on a wire rack. Dust with icing sugar.

Hints and tips

- This recipe can also be cooked using Automatic Programmes: Select Cakes/Biscuits > Drop cookies + lowest setting of browning. Follow the prompts onscreen.
- Our baking trays do not need to be lined in most recipes due to their PerfectClean coating.