



Festive Shortbread

Serves 24

Ingredients:

- 1 cup Lotus Organic Brown Rice Flour
- ½ cup Lotus Organic Sucanet Sugar
- ¼ tsp Lotus Sea Salt Fine
- ¼ tsp Lotus Xanthan Gum
- ½ cup Global Organics Raw Cold Pressed Coconut Oil
- 1 tsp vanilla
- ¼ cup cornstarch
- ¼ tsp each of ground cinnamon, nutmeg, all spice and ginger
- Star-shaped cutter

Method:

Preheat oven at 160°C. Beat sugar and oil together then allow the mixture to rest for 5 minutes. With a wooden spoon, stir the mixture to form a smooth dough and allow it to rest in the fridge. Roll dough out on a cornstarch-floured surface and cut out stars with a star-shaped cutter. Bake star cookies for 20 minutes or until cooked through.

Ice with a drizzle icing, melted white chocolate or serve the star cookies plain.

