Shortbread Trees

Ingredients

120g unsalted butter, softened
60g caster sugar
120g plain flour
60g rice flour
1 egg white, very lightly beaten
1/2 cup 100s and 1000s

Method

Preheat the oven to 180°C.
Place the ingredients in a food processor and blend until just combined.
Turn out onto a well-floured work surface and bring together with your hands until you have a rough ball of dough.
Use a floured rolling pin to roll out the dough to about 1/2 cm thick.
Use a tree cookie cutter to cut shapes from the dough, then place on a greased baking tray and bake in the oven for 20-25 minutes.
Remove from oven, brush with egg white and sprinkle with 100s and 1000s.
Return to the oven for a further minute.
Allow to cool completely before serving.