Strawberry jam-filled stars

**Ingredients**

- 200g unsalted butter, chilled, chopped
- 1/2 cup caster sugar
- 1/2 cup rice flour
- 1 1/2 cups plain flour
- 2 teaspoons of vanilla extract
- 5 tablespoons Strawberry jam
- Icing sugar mixture, for dusting

**Equipment**

- 6cm star shaped cutter and 2.5cm round cutter.

**Method**

**Step 1**

Process butter, sugar, flours and vanilla in the food processor stopping and scraping down sides with a spatula, if needed, until dough just comes together.

Turn out onto a lightly floured surface.

Knead gently to combine.

**Step 2**

Divide dough in half. Shape into discs. Wrap in plastic wrap. Refrigerate for 30 minutes or until just firm.

**Step 3**

Preheat oven to 170C/150C fan-forced.

Grease 3 large baking trays. Line with baking paper.

Roll out 1 portion of dough between 2 sheets of baking paper until 3mm thick. Using 6cm star-shaped cutter, cut shapes from dough, re-rolling and cutting trimmings.

Place stars, 2cm apart, on prepared trays. Repeat with remaining dough.

Using 2.5cm round cutter, cut 1 round from the centre of 1/2 the stars.

**Step 4**

Bake, 1 tray at a time, for 10 minutes or until just firm to touch, but not browned. Cool on trays for 10 minutes. Transfer to a wire rack to cool completely.

**Step 5**

Spoon 1 teaspoon of jam into the centre of each whole star. Leaving a 3mm border, spread jam over stars. Top with cut stars, pressing gently to secure. Dust stars liberally with icing sugar. Serve.