

Cinnamon Shortbread Stars

Makes 20

Ingredients

125g unsalted butter
½ cup caster sugar
1 cup plain flour
¼ cup white rice flour
¾ teaspoon ground cinnamon
Cinnamon sugar, to sprinkle



Method

1. Preheat oven to 160C. Line a baking tray with baking paper.
 2. Use an electric mixer to beat the butter and caster sugar in a bowl until pale and creamy.
 3. Add the combined flour and ground cinnamon.
 4. Bring dough together in the bowl. Shape into a disc. Cover with plastic wrap and place in the fridge for 15-20 minutes to rest.
 5. Roll out the dough on a lightly floured surface to a 3mm-thick disc.
 6. Use a 5cm star-shaped cutter to cut stars from the dough.
 7. Place on the lined tray. Lightly sprinkle with cinnamon sugar.
 8. Bake for 12-15 mins or until light golden. Set aside on the trays to cool completely.
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