

Bear paw print shortbread

You will need:

- 100g butter, softened or Stork
- 50g caster sugar, plus extra to sprinkle
- 100g plain flour
- 50g cornflour
- Milk chocolate buttons
- Chocolate chips

Method:

1. Preheat the oven to 160°C/Fan 140°C/Gas 3. You will need a baking tray.
2. Cream the butter and sugar together in a bowl until light and fluffy. Work in the flours and knead well together.
3. On a lightly floured board, use a rolling pin to roll out the dough to a thickness of about $\frac{1}{2}$ cm. Cut the dough with a circular cutter either 2 $\frac{1}{2}$ cm/3cm and place on a lined baking tray.
4. Chill the dough in the fridge for 20 minutes. Then bake for 15 minutes.



5. After 15 minutes, remove the shortbread from the oven and place the chocolate buttons and chips onto the biscuit. Press down to create a paw print shape. Bake for another 5 minutes until golden brown.
6. Leave to cool on the tray for 10 minutes until the shortbread has set and is more firm.

