Heart-Shaped Shortbread Cookies

Shortbread cookies

- 43g (1⁄4 Cup + 1⁄2 Tbsp) Icing sugar
- 150g (1 1⁄4 Cup) Lighthouse Biscuit, Cake & Pastry Flour
- 30g (1 1⁄2 Tbsp) Cornflour
- 135g (1⁄2 Cup + 1⁄2 Tbsp) Butter, softened

*Optional: Pink Icing

- 50g (2 1⁄2 Tbsp) Butter, softened
- 100g (2⁄3 Cup) Icing sugar
- 20ml (1 Tbsp) Milk
- Red colouring
- Piping bags

Decorations

- Dark chocolate chips
- White chocolate chips
- Mini marshmallows
- Sprinkles / Sugar strands

Decorations

Place chocolate chips of choice into a microwave proof bowl and heat it in the microwave for about 30-50 seconds or until completely melted.

Either pipe or spoon the melted chocolate onto the cookies and decorate with desired additions (i.e sprinkles or mini marshmallows).

Leave decorated cookies on the cooling rack until the chocolates have set.

Preparing Shortbread cookies

Preheat oven to 180 C conventional / 160 C fan-forced. Line a baking tray.

Using either a stand mixer or hand-mixer, beat the butter until light and fluffy.

Add icing sugar, flour and cornflour into the mixing bowl. Mix until a soft uniform cookie dough is formed.

On a lightly floured surface or in between two parchment baking papers, gently roll the cookie dough to about ~0.7cm (7mm) in thickness.

Using a Heart-shaped cookie cutter (we used 7cm diameter heart shaped cookie cutter), cut out desired shapes. Place cut out cookies onto the prepared baking tray.

Bake the cookies for about 20 minutes or until the edges turn golden brown.

Transfer the cookies onto a cooling rack and leave to cool for about 30 minutes.

*Optional: Preparing Icing

Place Softened butter, icing sugar and milk into a mixing bowl. Using a stand-mixer or hand mixer, mix icing until smooth and fluffy. Add desired amount of red colouring to colour the icing.

Place prepared icing into a piping bag. Pipe small swirls along the edges of the underside of a cookie. Gently place another cookie on the top of the swirls and push it lightly to sandwich the icing in between the shortbread cookies.