REASONS TOSEASON

Chilli and Maple Shortbread



Ingredients

- •125g/4oz butter
- •55g/2oz caster sugar plus extra to finish
- •155g/6oz plain flour
- •25g Chilli and Maple Marinade
- 1. Heat the oven to 160C
- 2. Mix the butter and the sugar together until smooth.
- 3. Stir in the flour and marinade.
- 4. Roll out on a flat surface and cut into shape
- 5. Bake in the oven for 10-15mins.