



Spooky Shortbread

perfect for sharing

Dessert 85 – 90 mins • Egg(s) not included



Plain Flour



Sugar



Butter



Chocolate Chips



Pantry Items: Egg, Water



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2024-W43

Before you start

Our fruit, veg and herbs need a wash before you use them!
We recommend reading the recipe in full before beginning to cook.

Wash hands before and after handling ingredients. Wash fruit and veg, but not meat. Use different utensils for raw and ready-to-eat foods or wash these in between uses.

Cooking tools you will need

Baking sheet with baking paper, rolling pin

Ingredients

	Quantity
Plain Flour	150 g
Sugar	75 g
Butter	1 pack
Chocolate Chips	100 g

Nutrition

	Per serving	Per 100g
for uncooked ingredients	237.5 g	100 g
Energy (kJ/kcal)	4585.7 kJ/ 1096 kcal	1930.8 kJ/ 461.5 kcal
Fat (g)	56.1 g	23.6 g
Sat. Fat (g)	35.3 g	14.9 g
Carbohydrate (g)	127.2 g	53.6 g
Sugars (g)	66.2 g	27.9 g
Protein (g)	14.5 g	6.1 g
Salt (g)	1 g	0.4 g

Nutrition for uncooked ingredients.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

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1



2



3



Get Prepped

- Take 1 **egg** and separate the white from the yolk. Reserve 1 tbsp **flour** for rolling later.
- Place the remaining **flour**, **sugar** and **butter** in a large bowl.
- Knead until the **butter** is incorporated and the dough has a crumble-like consistency. Add the **egg** yolk and mix smooth.
- Wrap in baking paper and refrigerate until firm, 30-45 mins.
- When the dough has almost cooled, preheat the oven to 190°C/170°C fan/gas mark 5.

Bake the Shortbread

- Sprinkle a little reserved **flour** on your work surface and the dough. Roll the dough out to a thickness of about 5mm using a rolling pin.
- Cut into spooky shapes like ghosts and bats.
- Gather the remaining dough into a ball, roll out and repeat the process until all the dough is used.
- Place the shapes onto a lined baking tray, spacing them well apart. Bake until lightly golden, 10-15 mins.

Little Chefs TIP: Kids can help make the spooky shapes.

Finish and Serve

- While the **shortbread** cools, boil a pot of **water**.
- Reserve a few **chocolate chips** for the spooky eyes. Pop the remaining **chocolate** into a bowl and place on top of the pot. Stir until melted.
- Place the melted **chocolate** in a piping bag.
- Use the piping bag to stick the **chocolate chip** eyes on your shapes and make any other scary decorations you like.
- Place in the fridge until the **chocolate** has hardened, 10-15 mins.

Enjoy!