



# Santa's Cinnamon Shortbread

perfect for sharing

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



Plain Flour



Sugar



Butter



Ground Cinnamon



Cream Cheese

Pantry Items: Egg



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## 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

## Ingredients

	Quantity
Plain Flour	150 g
Sugar	10½ g
Butter	1 pack
Ground Cinnamon	1 sachet
Cream Cheese	48 g

## Nutrition

	Per serving	Per 100g
<b>for uncooked ingredients</b>	<b>227.3 g</b>	<b>100 g</b>
Energy (kJ/kcal)	4016.6 kJ/ 960 kcal	1767.1 kJ/ 422.3 kcal
Fat (g)	48.8 g	21.5 g
Sat. Fat (g)	31.2 g	13.7 g
Carbohydrate (g)	112.6 g	49.5 g
Sugars (g)	52.4 g	23.1 g
Protein (g)	13.4 g	5.9 g
Salt (g)	1 g	0.4 g

## 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.

## Contact

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## Get Prepped

- Separate 1 **egg** white from the yolk. Reserve 1 tbsp **flour**.
- Add **cinnamon**, 75g **sugar**, **butter** and remaining **flour** to a large bowl.
- Knead with your fingertips until the **butter** is incorporated and the dough has a crumble-like consistency.
- Add the **egg** yolk and mix until the dough is smooth. Wrap in cling film or baking paper. Refrigerate until firm to touch, 30-45 mins.

**TIP:** To speed things up, freeze the dough instead, 15-20 mins.

## Shape the Shortbread

- While the dough cools, preheat the oven to 190°C/170°C fan/gas mark 5.
- Sprinkle some reserved **flour** over your work surface and your dough.
- Using a rolling pin, roll the dough out to about 5mm thickness.
- Carefully cut out the dough in the shape of Christmas trees, candy canes and Santa hats.
- Roll the remaining dough into a ball, and repeat until all the dough has been used.

**Little Chef's TIP:** Kids can help shape the shortbread.

## Bake and Serve

- Pop the shapes onto a lined baking tray, spacing them well apart. Bake until lightly golden, 10-15 mins.
- Whisk the **cream cheese** and 25g **sugar** in a bowl until smooth, 1 min.
- Place the **cream cheese** in a piping bag (you can also use a freezer bag with a small incision in one of the corners) and decorate your cooled cookies.
- If you prefer, spoon the frosting on top.

**Little Chef's TIP:** Help draw Christmas garlands, baubles and other decorations.

Enjoy!