

# Orange Shortbread Bites

---

## Ingredients

- 3kg Flour
- 2kg Butter or dairy free spread
- 1kg Caster Sugar
- Zest of 2 oranges
- Juice of 2 oranges
- 100g of Icing sugar

## Method

- Place flour in a bowl with sugar and diced up butter, at this point put in the zest of the 2 oranges.
- Mix well by hand, or put on the mixer, mix until a dough is formed.
- Push down into a lined tray and bake for 20 – 25 minutes at 160c.
- Once cooked allow to cool for 10 minutes and then portion out into the size required
- Meanwhile take the icing sugar and orange juice and mix to form an icing that can be drizzled on to the individual cubed shortbread. If the icing is not thin enough add a small amount of water, or to thin add a small amount of icing sugar

