

RED NOSE DAY 'SHORT DODGERS'

Shortbread with raspberry jam and vanilla buttercream sandwich with a 'red nose' circle and smiley face.



TIME:

1.5 hours

INGREDIENTS

FOR THE SHORTBREAD:

250G UNSALTED BUTTER
100G GOLDEN CASTER SUGAR (PLEASE GET GOLDEN CASTER SUGAR)
250G PLAIN FLOUR
125G CORNFLOUR
PINCH OF SALT

FOR THE BUTTERCREAM:

150G UNSALTED SOFT BUTTER
200G ICING SUGAR (REGULAR ICING SUGAR)
2 TSPS OF CREAM
½ TSP VANILLA ESSENCE

FOR THE RASPBERRY JAM:

100G FRESH RASPBERRIES
100G JAM SUGAR (REALLY IMPORTANT TO HAVE PECTIN STRONG SUGAR TO SET IN THE TIME)
ZEST OF HALF A LEMON

FOR THE SMILEY FACE ON TOP:

75G ROYAL ICING SUGAR

METHOD

- 1. PREPARE 3 BAKING TRAYS BY GREASING AND COVERING WITH PARCHMENT PAPER.**
- 2. PUT ON THE OVEN AT 170C.**
- 3. CREAM BUTTER AND SUGAR USING THE KITCHEN AID.**
- 4. SIFT FLOUR, CORNFLOUR, SALT AND COMBINE INTO THE CREAMED BUTTER AND SUGAR ADDING A BIT AT A TIME UNTIL ALL MIXED IN.**
- 5. TIP OUT ON TO LIGHTLY FLOURED COUNTER TOP TO KNEAD TOGETHER TO MAKE DOUGH WITHOUT OVER HANDLING.**
- 6. WRAP IN CLING FILM AND PUT IN FRIDGE FOR 15 MINS**
- 7. IN 15 MINS WHILE DOUGH IS IN FRIDGE USE TIME TO MAKE RASPBERRY JAM.**
- 8. BRING SUGAR AND FRUIT TO THE BOIL IN A SAUCEPAN STIRRING TO MAKE SURE ALL SUGAR IS DISSOLVED.**
- 9. ADD LEMON ZEST FROM HALF THE LEMON.**
- 10. BOIL FOR 5 MINUTES.**
- 11. TEST ON COLD SAUCER (FROM FREEZER) IF IT IS SETTING (WHERE THE TOP WRINKLES WHEN YOU PASS YOUR FINGER OVER IT). IF NOT, RETURN TO BOIL FOR A COUPLE MORE MINUTES.**
- 12. WHEN READY, STRAIN THE JAM THROUGH THE SIEVE INTO A GLASS BOWL. COVER WITH CLING FILM AND PUT IN THE FRIDGE.**
- 13. TAKE OUT THE SHORTBREAD DOUGH AND PLACE ON FLOURED COUNTER TOP.**
- 14. USE THE ROLLING PIN TO ROLL OUT TO 6MM THICKNESS KEEPING IT AS EVEN AS POSSIBLE.**
- 15. USE COOKIE CUTTER TO CUT 48 CIRCLES.**
- 16. CUT OUT CENTRAL CIRCLE (USING APPLE CORER) FROM 24 BISCUITS.**
- 17. USE PALETTE KNIFE TO LIFT EACH SHORTBREAD CIRCLE AND PLACE ON PARCHMENT COVERED BAKING TRAYS – 2 CM APART FROM EACH OTHER.**

18. PUT BAKING TRAYS IN THE OVEN AT 170C AND BAKE FOR 15 MINS (SHOULD BE SHORTER TIME THAN NORMAL SHORTBREAD BAKES AS THEY ARE THIN, BUT CHECK FREQUENTLY).
19. TAKE OUT THE SHORTBREAD BISCUITS WHEN EDGES JUST START TO BROWN, AND LEAVE TO COOL ON PARCHMENT FOR 10 MINS. ADD 3RD TRAY OF BISCUITS IF THIS HAS NOT YET BEEN BAKED.
20. CREAM BUTTER IN KITCHEN AID FOR BUTTERCREAM UNTIL IT IS SUPER LIGHT AND FLUFFY.
21. ADD ICING SUGAR AND MIX IN WELL.
22. ADD HALF TEASPOON VANILLA AND TWO TEASPOONS OF CREAM (OR MILK) AND BLEND EVERYTHING WELL.
23. STAND DISPOSABLE ICING BAG UP ON TALL CONTAINER AND WRAP THE BAG TOP OVER THE CONTAINER EDGE. USE METAL SPOONS TO FILL THE BAG WITH BUTTER CREAM.
24. USE FREEZER CLIP TO CLOSE BAG ONCE FILLED AND LEAVE STANDING READY TO GO (DON'T PUT IN THE FRIDGE).
25. MIX ROYAL ICING SUGAR WITH SMALL AMOUNT OF WATER TO MAKE UP ICING. MIX WELL AND ADD TO ANOTHER DISPOSABLE ICING BAG STANDING UP IN ANOTHER CONTAINER, AND SECURE THE BAG WITH A FREEZER CLIP. LEAVE STANDING READY TO GO.
26. GET READY TO MAKE UP THE BISCUITS (BISCUITS, BUTTERCREAM, JAM OUT OF THE FRIDGE, WHITE ROYAL ICING).
27. PUT FULL CIRCLE DOWN ON THE PLATE.
28. ADD BLOB OF RASPBERRY JAM TO THE MIDDLE USING TWO TEASPOONS
29. PIPE BUTTERCREAM AROUND THE JAM (TAKE CARE TO KEEP CLEAR OF THE JAM, AND TO PIPE THE BUTTERCREAM EVENLY ABOUT 1MM AWAY FROM THE BISCUIT EDGE).
30. ADD ON THE TOP BISCUIT (THE BISCUITS WITH CIRCLE CUT OUT) SO THAT THE RASPBERRY JAM IS WHAT SHOWS THROUGH THE HOLE IN THE MIDDLE.
31. PUSH DOWN SLIGHTLY TO SQUEEZE THE BUTTERCREAM TO THE EDGE OF THE BISCUIT (BUT NOT TOO HARD).
32. TAKE THE ICING AND PIPE ON THE EYES AND A SMILE EITHER SIDE OF THE 'BIG RED RASPBERRY JAM NOSE'.
33. PUT ALL THE BISCUITS ON PRESENTATION PLATE JUST IN TIME.