

Marvelous Christmas Recipes

Experience the unique buttery flavour of Marvello with these Christmas shortbread ideas. From traditional shortbread rounds, decorated shortbreads or delicious shortbread sandwiches filled with cream and fruit you can cater to all price points and tastes! Simple pieces of shortbread or Viennese whirls packed in clear gift bags and tied with a Christmas bow make ideal Christmas gifts and are a sure fire way to increase impulse purchases and basket spend.

Shortbread Recipe

Ingredients

Marvello Cake Margarine	1650g
Granulated sugar	825g
Water	45g
Bakers grade flour	1650g
Strong flour	550g
Rice flour	140g
Cornflour	140g

1. Mix Marvello and sugar on a low speed with a beater, then blend in the water.
2. Sieve together the bakers grade flour, strong flour, rice flour and cornflour.
3. Add to the Marvello and sugar and mix to a clear dough.
4. Roll out to 6mm (1/4") thickness, dock thoroughly, cut out into desired shapes, place on a baking sheet lined with silicone paper
5. Bake at 180°C for approximately 25-30 minutes. When baked dredge with castor sugar.

Father Christmas Shortbread/ Shortbread Wreaths

1. Follow standard shortbread recipe (steps 1-3)
2. Roll out to 6 mm thickness, Father Christmas shortbread cut with a heart shaped cutter, wreaths, fluted circular cutters.
3. Bake at 180°C for approximately 25-30 minutes.
4. To decorate Father Christmas use red sugar paste for hat, pipe Fondax along hat rim and use Fondax sprinkled with sugar for his beard. For Wreaths use sugar paste and various decorations to finish.



Christmas Shortbread

1. Follow standard shortbread recipe (steps 1-3)
2. Roll out to 6 mm thickness, cut with a star shaped cutter. On half of the dough pieces cut out a star shape in the centre using a small star shaped cutter.
3. Bake at 180°C for approximately 25-30 minutes.
4. When baked, place strawberry or raspberry Merjel in the centre of each of the whole biscuits and top with a star shaped cut out biscuit on top.



Penguin Shortbread

1. Follow standard shortbread recipe (steps 1-3)
2. Roll out to 6 mm thickness, cut with a circular shaped cutter. On half of the dough pieces cut out a penguin shape in the centre using a small penguin shaped cutter.
3. Bake at 180°C for approximately 25-30 minutes.
4. When baked, pipe Craigmillar Double Fudge Icing or Chocolate Crembel onto all whole shortbread pieces; dredge the penguin cut pieces with icing sugar and place on top..

