



Jaffa Orange and Rosemary Shortbread Biscuits

MAKES

12

TIME

20

MINUTES

LEVEL

Simple

CALORIES

200

PER PORTION

Our step-by-step guide

Step 1

Cream softened butter and sugars in a large bowl until fluffy. Mix in orange zest and chopped rosemary

Step 2

Add flour and salt, mixing gently until a dough forms. Avoid overworking

Step 3

Flatten dough into a disc, wrap in baking paper, and chill for 1 hour or until firm

Step 4

Preheat oven to 160°C and line a baking sheet. Roll out chilled dough between baking paper, then cut into shapes

Step 5

Place biscuits on the sheet, spacing slightly apart, and bake for 12-15 minutes until edges are golden

Step 6

Cool on the sheet for 5 minutes, then transfer to a wire rack

Step 7

For frosting, combine juice and icing sugar, adding water if needed. Drizzle or dip biscuits, let set

Step 8

Enjoy!

You will need

For the Shortbread Biscuits:

- 1 x Jaffa Juicy Orange (zested)
- 240g Flour
- 225g Unsalted Butter (softened)
- 100g Granulated Sugar
- 1 TSP Finely Chopped Fresh Rosemary
- ¼ TSP Salt

For the Icing:

- 1 x Jaffa Juicy Orange (juiced)
- 250g Icing Sugar (sifted)



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