

# Gluten-Free Chai Shortbread

Serves 24 pieces

## Ingredients

250g butter at room temperature  
1 cup icing sugar  
2 eggs, lightly beaten  
2 1/2 cups gluten-free flour  
1 teaspoon each: ground ginger, cinnamon, cardamom, mixed spice  
pinch salt  
milk for glazing  
Cinnamon sugar:  
2 tablespoons sugar  
2 teaspoons ground cinnamon



## Method

1. Cream the butter and icing sugar until light and fluffy.
2. Sift the flour, spices and salt into a bowl. Beat into the butter mixture until well combined. Chill the mixture for 30 minutes.
3. Preheat the oven to 160°C. Line 2 baking trays with baking paper.
4. Roll out the dough until 1cm thick. Using a 6-7cm diameter biscuit cutter, make about 24 rounds. Off-cuts may be pressed together, re-rolled then cut. Place on the baking trays. Brush with milk and dust with the cinnamon sugar.
5. Bake for about 20 minutes or until lightly golden. Cool on a wire rack. Store in airtight containers in the fridge or freezer.

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Recipe provided by Jan Bilton



Jan lives in Cambridge with her husband Michael. Together they wrote, photographed and published *Marlborough on the Menu*, which won best wine food guide at Le Cordon Bleu World Food Media Awards. Last year they produced a fundraiser for Rotary Cambridge, *Taste Waikato*, a stunning cookbook that showcases the food of the region.