

# Orange + Spiced Shortbread



Oliver + Tom

SHARING + LUNCH BOX TREAT RECIPE



## *Hello* Treat Lover

With a few simple ingredients and your favourite cookie cutters, creating the perfect lunchbox treat or afternoon snack is super quick and easy. Little ones will have as much fun making these cookies as they will munching them.

Experiment with different flavours and toppings. The orange and spiced combo is definitely a favourite: not only does the Chinese 5 Spice add an incredible flavour, but it also aids digestion and immunity, and contains anti-ageing properties, making it almost silly not to go back for that second cookie!



# Orange + Spiced Shortbread

## Ingredients

100 g butter, cut into cubes  
50 g coconut sugar  
200 g light spelt flour  
½ tsp Chinese 5 Spice  
Zest of an orange

## Method

1. Preheat oven to 160 C and line a baking tray with parchment paper.
2. In a medium-sized bowl, beat together the butter and coconut sugar.
3. Add all remaining ingredients and mix to combine, using hands if easier.

Roll out the dough between two pieces of parchment paper to about 5 mm in thickness. Refrigerate for 15 to 20 minutes.

6. Remove from refrigerator, and using cookie cutters of choice, cut out shapes and place on baking tray. Bake for 20 minutes or until golden. Allow to cool before serving.
7. Store in an Oliver and Tom airtight jar for up to a week.





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