

Haggis Spiced Shortbread



Ingredients

125 g Granulated Sugar
250g Unsalted Butter
375 g Plain Flour
¼ tsp Black Pepper
¼ tsp Ground Coriander
¼ tsp Mace
¼ tsp Nutmeg
Pinch of salt

100g 60% Dark Chocolate for decorating (optional)

Method (By hand)

- Bring butter to room temperature
- Combine butter and sugar, mix until combined (3 min)
- Add in Flour, salt and spices, rub together between thumb and for fingers. You are looking for the dough to almost come together in big chunks (5 min)
- Bring dough together and tip out onto a lightly floured work surface. Roll out the dough to roughly ¼ in thickness. Cut out into desired shapes! You can re-roll excess dough up to 3 times. (5 min)
 - Bake at 265 F (130 C) for about 50 minutes (biscuits should be firm to the touch!)
 - To finish, melt your dark chocolate and half dip shortbread.

Scottish Raspberry & Oat Shortbread



Ingredients

- 125 g Granulated Sugar
- 250g Unsalted Butter
- 375 g Plain Flour
- 50g Rolled Oats
- 50g Light Brown Sugar
- 2 tbsp good Scottish raspberry jam
- Pinch of salt
- 100g white chocolate

Method (By hand)

- Bring butter to room temperature
- Combine butter and sugars, mix until combined (3 min)
- Add in Flour and salt, rub together between thumb and for fingers. You are looking for the dough to almost come together in big chunks (5 min)
 - Gently fold in raspberry jam
- Bring dough together and tip out onto a lightly floured work surface. Roll out the dough to roughly ¼ in thickness. Cut out into desired shapes! You can reroll excess dough up to 3 times. (5 min)
 - Bake at 265 F (130 C) for about 50 minutes (biscuits should be firm to the touch!)
 - To finish, drizzle with white chocolate

Scottish Tablet Crumble Shortbread



Ingredients

125 g Granulated Sugar
250g Unsalted Butter
375 g Plain Flour
100g good Scottish Tablet
200g icing sugar
2 tbsp ice cold water
Pinch of salt

Method (By hand)

- Bring butter to room temperature
- Combine butter and sugar, mix until combined (3 min)
- Add in Flour and Salt, rub together between thumb and for fingers. You are looking for the dough to almost come together in big chunks (5 min)
 - Crumble in 30g of tablet
- Bring dough together and tip out onto a lightly floured work surface. Roll out the dough to roughly $\frac{1}{4}$ in thickness. Cut out into desired shapes! You can reroll excess dough up to 3 times. (5 min)
 - Bake at 265 F (130 C) for about 50 minutes (biscuits should be firm to the touch!)
- For the glaze: Mix icing sugar and water together until you get a thick, spreadable consistency.
- To finish, spoon some of the glaze on top of the shortbread and crumble some extra table right on top

Irn-Bru Shortbread



Ingredients

125 g Granulated Sugar
250g Unsalted Butter
375 g Plain Flour
1 Botte or can of Irn Bru
100g of White Chocolate
50g double cream
Pinch of salt

Method (By hand)

- Bring butter to room temperature
 - Combine butter and sugar, mix until combined (3 min)
- Add in Flour and Salt, rub together between thumb and for fingers. You are looking for the dough to almost come together in big chunks (5 min)
- Bring dough together and tip out onto a lightly floured work surface. Roll out the dough to roughly ¼ in thickness. Cut out into desired shapes! You can reroll excess dough up to 3 times. (5 min)
 - Bake at 265 F (130 C) for about 50 minutes (biscuits should be firm to the touch!)
- For the filling: Combine white chocolate and double cream over a double boiler until combined. Let cool and mix in 4 tbsp Irn-Bru. Use a piping bag to fill each sandwich

Cracked Black Pepper & Crowdie Shortbread



Ingredients

125 g Granulated Sugar
250g Unsalted Butter
375 g Plain Flour
½ tsp Cracked Black Pepper
100g White Chocolate
50g Double Cream
2 tbsp Scottish Crowdie
Pinch of salt

Method (By hand)

- Bring butter to room temperature
 - Combine butter and sugar, mix until combined (3 min)
- Add in Flour, salt and black pepper rub together between thumb and for fingers. You are looking for the dough to almost come together in big chunks (5 min)
- Bring dough together and tip out onto a lightly floured work surface. Roll out the dough to roughly ¼ in thickness. Cut out into desired shapes! You can reroll excess dough up to 3 times. (5 min)
 - Bake at 265 F (130 C) for about 50 minutes (biscuits should be firm to the touch!)
- For filling: combine white chocolate and double cream over a double boiler until combined. Let mixture cool completely and stir in crowdie. Use a piping bag to fill the shortbread sandwiches