

## Peppercorn shortbread

175g butter

85g caster sugar

225g plain flour

2 tbsp dried pink peppercorns crushed, plus extra for serving

Demerara sugar for sprinkling

1. Preheat the oven to 150C/300F/Gas 2.
2. Using a food processor pulse together the butter, sugar and flour until it comes together.
3. Now pulse the pink peppercorns into the mixture then wrap in cling film and refrigerate for one hour.
4. Flour your worktop and roll to 1cm thick. Cut into your preferred shapes. Place onto parchment on a baking tray and bake for 35 minutes. Sprinkle with demerara sugar and serve once cooled.