



California Walnut Shortbread House



Zubereitung:

Directions for Shortbread:

In large bowl, beat butter and sugar until fluffy; stir in vanilla. Add flour, salt and walnuts; stir until blended. Pat dough into ball, wrap in plastic wrap and freeze 30 minutes or until firm. Once chilled, place dough between 2 sheets of parchment paper and roll to 1-cm thickness. Cut into desired shapes for house, each piece should be no larger than 15 x 20 cm; gently remove from parchment paper and place on baking sheet.

Bake shapes in centre of 150°C oven 30 minutes or until firm and golden. Let cool completely before transferring gently to rack. Repeat with remaining house shapes.

Directions for Icing:

In medium bowl, beat water and meringue powder 2 minutes or until foamy. Add icing sugar; beat 4 more minutes or until very stiff peaks form. Keep covered with damp towel to prevent drying. Makes 3 cups.

To assemble house:

With pastry bag fit with desired tip, use icing to secure pieces of house together. Let sit at least 4 hours or until completely dry before decorating.

Decorate roof with California walnut halves and remainder of house with walnuts, candies and other goodies as desired.

Makes 1 house.

Zutaten für 1 Portionen :

Walnut Shortbread

250 ml butter, softened
125 ml superfine sugar
15 ml vanilla
500 ml all-purpose flour
salt
250 g California Walnuts, chopped

Icing

125 ml water
50 ml meringue powder
1150 ml icing sugar