

## Elderflower and Fancy Frolic Shortbread by Shed 1 Gin



This shortbread is the newest botanical-inspired sweet treat on Shed 1 Gin's Afternoon G&Tea Menu. Elderflower is one of the botanicals found in their Fancy Frolic Gin, along with lime, strawberry and ginger.

### Ingredients

#### **For the Shortbread**

125g Unsalted Butter

55g Sugar

Pinch of Salt

1 Vanilla Bean

2 Tablespoons of Dried Elderflower (remove any stalks)

1 Teaspoon of Elderflower Cordial. We used Bottle Green.

### For the Icing

200g Icing Sugar

Pinch of Salt

4 tablespoons (more if needed) Double Cream

1 teaspoon Elderflower Cordial

1 tablespoon Fancy Frolic Gin

### Method

Cream the butter and sugar together using an electric hand mixer.

Scrape the vanilla seeds out of the vanilla bean and add them, the salt and dried elderflowers until blended.

Add the flour and combine at the lowest speed until just mixed.

Shape into a ball, wrap in greaseproof paper and refrigerate for a couple of hours.

Preheat oven to 180 degrees C.

On a lightly floured surface, roll out the dough to ½ inch thick. Cut shapes with preferred cookie cutter.

Place on to the baking sheet (lined with parchment paper) keeping an inch apart.

Bake for about 10 minutes until the cookies are just beginning to brown.

Transfer to a wire rack and let cool completely before icing.

Mix the icing sugar and salt together.

Add the double cream, elderflower cordial and Fancy Frolic Gin and mix.

The consistency should resemble thick cream.

Put in a piping bag with a small round nozzle and pipe diagonal lines across the cookies.

Leave for a couple of hours before storing in an airtight tin.

Once iced the shortbread can be stored in an airtight container for up to a week.

\*If you want to colour your icing, just add a few drops of food colouring to the mix.

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