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Paper And Cut Round It) And Place On A Lightly Greased Baking Tray. 7. Use A Fork To Lightly Prick The Biscuits All Over To Prevent Them From Rising. 8. Chill The Dough In The Fridge For 20 Mins 9. Bake In The Oven For 15-20 Mins Until Golden Brown. Remove The Shortbread Hearts From The Oven And Leave To Cool On The Tray For 10 Mins. 10. Decorate The Biscuits - Here Are Some Ideas! Go Creative ... 1th, 2024

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