

Currant Shortbread Cookies

3/4 cup of currants
1/2 cup of Grand Marnier
1 Tbsp of finely grated orange zest
1 1/2 cups of salted butter, room temperature
3/4 cup of icing sugar
2 1/4 cup of all-purpose flour
1/3 cup of cornstarch
Icing sugar for rolling

Place the currants in a small bowl. Add the Grand Marnier and steep the currants overnight. Drain the currants well just before use. Pre-heat the oven to 300F. Line 2 baking sheets with baking paper. Set aside. Sift together the flour and cornstarch into a bowl. Set aside. Place the butter and icing sugar in a large mixing bowl and beat with an electric mixer until light and fluffy. Gradually beat in the flour and cornstarch. Use a wooden spoon to mix in the currants and orange zest. Roll the dough into 1-inch balls and divide among the baking sheets, spacing them about 2 inches apart. Chill the cookies in the fridge for 20 minutes. Bake the cookies 1 tray at a time for 20 minutes or until very pale golden around the edges. Cool the cookies on a cooling rack. If desired, sprinkle icing sugar on the cookies just before serving.