I'm really proud to stand alongside you as a supporter of Alzheimer’s Research UK. And I’d like to thank you for everything you do for this amazing and essential charity. Candice x

**INGREDIENTS**

- Zest of 2 oranges
- 85g golden caster sugar
- 170g unsalted softened butter
- 1 tsp ground cinnamon
- 245g plain flour
- Pinch of salt

- 75g chopped macadamia nuts
- 75g dried cranberries
- White chocolate (optional)
- A sprinkle of icing sugar

Please turn over for the method.
METHOD

1. Add the sugar and orange zest to a bowl and mash the zest into the sugar with the back of a spoon, so the oils get into the sugar and you can smell the orange. Add the softened butter and cinnamon, then mix until combined.

2. Add the flour and salt and start to mix through, followed by the chopped macadamia nuts and the dried cranberries. Mix with your hands until it’s all combined – but be careful not to over-work things. Once done, flatten the dough, wrap it in clingfilm and put in the fridge for half an hour.

3. Preheat your oven to 160°C (180°C non-fan) then lightly flour your kitchen surface and roll the dough out to half an inch thick. Cut out Christmassy shapes to make your shortbread biscuits (I like stars and trees), bringing together the offcuts and rolling them out again.

4. Place the biscuits on a lined baking tray with space in between each one, then put in the freezer for 10 minutes, before baking for another 15-20 minutes and until golden brown. Leave your shortbread to cool and sprinkle each with icing sugar, then serve!