

## **Fruit Fool with Shortbread Biscuits**

<p>1 tin evaporated milk          1 packet fruit jelly          ½ pint boiling water          1 tin fruit (peaches raspberries, strawberries)</p> <p><b><u>Shortbread Biscuit</u></b>          150g plain flour (1½ cups) plus extra for dusting          100g butter, chilled and cubed (check markings on packet)          50g caster sugar, (½cup) plus 1 tbsp for sprinkling</p>	<p>Put the evaporated milk in the fridge for an hour. When cold open and whisk with an electric hand mixer. Break the jelly up into a jug, add the boiling water. Stir well to dissolve the jelly.          Open the tin of fruit and drain the juice into the jelly mix. Chop half the fruit into small pieces.          Gradually pour the jelly into the whipped evaporated milk. Then fold in the chopped fruit. Place in individual bowls and put in the fridge to set. When ready to eat decorate with some of the remaining fruit from the tin. Serve with a shortbread biscuit.</p> <p>Heat oven 170C/150C fan/gas 3. Put the flour, butter and sugar into a mixing bowl.          Use your hands to combine the ingredients until the mixture looks like breadcrumbs, then squeeze until it comes together as a dough.          On a lightly floured surface, use a rolling pin to roll out the dough to a thickness of ½ cm. Cut the dough into fingers and place on a lined baking tray. Use a fork to create imprints, then sprinkle with the remaining caster sugar.          Chill the biscuits in the fridge for 20 mins, then bake for 12 - 15 mins until golden and crisp on the bottom. Remove the shortbread fingers from the oven and leave to cool on the tray for 10 mins.</p>
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For the YouTube demo for the fruit fool go to [youtu.be/ctjqkqh4Ogg](https://youtu.be/ctjqkqh4Ogg)

For the shortbread biscuits go to [youtu.be/ujOK5teUoEM](https://youtu.be/ujOK5teUoEM)