How to Build a Shortbread Castle



Create a blueprint of what you want to create (house or castle).

Lay out shortbread to reflect the shape of your castle so you know which shapes you want to use and where they'll go.





Mix a batch of icing to act as edible "glue". See below for an easy recipe!

Scoop icing into a freezer bag, snip off the bottom corner and use as a piping bag.





Stack shortbread like bricks, piping a generous amount of icing between each shortbread to create walls. Use more icing for added stability.

Assemble roof on waxed paper and let it dry before placing on top of the walls.





Use food coloring to create green icing and surround your castle with grass.

Decorate with your favorite Walkers Shortbread shapes, such as Mini Christmas Trees and Scottie Dogs.

Edible "Glue" Icing

3 oz Pasteurized Egg Whites
4 cups 10X Confectioners' Sugar
½ teaspoon Cream of Tartar

Combine all ingredients in a mixer with whip attachment and whip for 8 minutes. Cover with a damp towel.



Step 8