



Shortbread

Ingredients

- 125g butter
- 55g caster sugar, extra for finishing
- 180g plain flour, extra for dusting

Method

- Beat the butter and the sugar together until smooth
- Stir in the flour to get a smooth paste. Turn out on to a floured work surface and gently roll out until paste is 1cm thick
- Cut into rounds or fingers and place on a baking tray
- Sprinkle with caster sugar and chill for 20mins if the fridge
- Preheat the oven to gas mark 5/109 C
- Bake in the oven for 15-20mins, or until pale golden brown. Leave to cool on a wire rack

Enjoy!

