

Shortbread

Ingredients:

- 150g Plain Flour
- 100g Butter
- 50g Caster Sugar

Equipment:

- Mixing Bowl
- Palette Knife
- Baking Tray
 - Fork

Method:

1. Pre-heat oven 170°C
2. Rub the butter and flour together until it looks like breadcrumbs
3. Stir in the sugar
4. Squeeze together into a dough
5. Roll out to about 1cm thick (flour your rolling pin)
6. Cut out with small cutter
7. Place on baking sheet and bake for about 20 minutes
8. Sprinkle with caster sugar and place on wire rack to cool

