

Easy Shortbread

Ingredients:

550g Plain Flour

360g Butter

180g Caster Sugar

Method:

Rub the butter into the flour until it resembles crumbs. Mix in the caster sugar. Knead the mix until you get a ball. Roll out on a floured surface. You may need to sprinkle more flour over work surface & rolling pin as you are working. Roll out to about 8mm to 1cm thick. Either cut into oblongs or use cookie cutters. Lift gently onto a baking sheet lined with glad bake. Using a fork, prick each biscuit two or three times then sprinkle with caster sugar.

Cook in a slow oven about 140C for 15 – 20 mins or until they are done. Cool on a wire rack. These keep really well in an airtight container.