

Shortbread



Ingredients

150g plain flour
100g butter or margarine
50g caster sugar



Equipment

Weighing scales, mixing bowl, flour dredger, rolling pin, palette knife, baking tray, knife, fork, oven gloves, cooling rack.



Method

1. Preheat the oven to 170°C or gas mark 3.
2. Place the flour, sugar and butter into the bowl.
3. Rub together firmly using your hands until the mixture forms a ball.
4. Place the dough on a floured work surface and roll out the shortbread into a circle.
5. Transfer onto the baking tray.
6. Mark the shortbread into 8 pieces, prick with a fork and crimp the edges.
7. Wearing oven gloves, place the baking tray into a hot oven.
8. Bake the shortbread for 10 - 15 minutes, until golden brown.
9. Wearing oven gloves, remove the shortbread from the oven. Allow to cool and then place onto a cooling rack.



Handy hints

- Add the zest of a lemon, lime or orange for an extra twist.
- Why not add some dried fruit or spice?

Makes 8