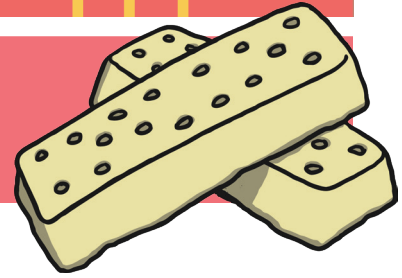


Shortbread Biscuits



Ingredients

55g of caster sugar
180g of plain flour
125g of butter

Equipment

Oven
large mixing bowl
wooden spoon
fork
wire cooling rack
fridge
rolling pin
biscuit cutters
baking tray

Method

1. Heat the oven to 190c or gas mark 5.
2. Beat the butter and the sugar together until smooth.
3. Stir in the flour to get a smooth paste.
4. Turn on to a work surface and gently roll out until the paste is 1cm / 1/2in thick.
5. Cut into rounds or fingers and place onto baking tray. Sprinkle with caster sugar and chill in the fridge for 20 minutes.
6. Bake in the oven for 15-20 minutes, or until pale golden-brown. Set aside to cool on a wire rack.

