



Shortbread



Ingredients



150g plain flour

100

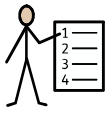


100g butter or baking fat/block



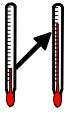
50g caster sugar





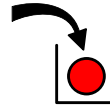
Method

1



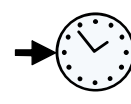
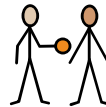
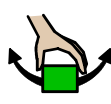
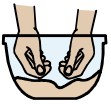
1. Preheat the oven to 170°C or gas mark 3.

2

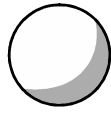


2. Place the flour, sugar and fat into the bowl.

3

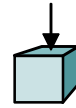
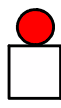


3. Rub together firmly using your hands until the

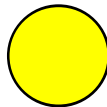
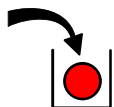


mixture forms a ball.

4

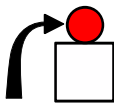
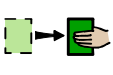


4. Place the dough on a floured work surface and roll out the



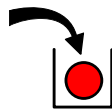
shortbread into a circle.

5



5. Transfer onto the baking tray.

6



8

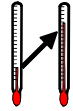
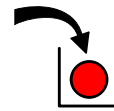


6. Mark the shortbread into 8 pieces, prick with a fork and



crimp the edges.

7

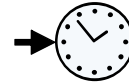
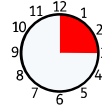


7. Wearing oven gloves, place the baking tray into a hot oven.

8



10

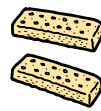
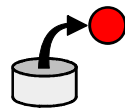


8. Bake the shortbread for 10 - 15 minutes, until

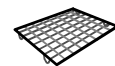
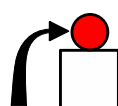


golden brown.

9



9. Wearing oven gloves, remove the shortbread from the oven.



Allow to cool and then place onto a cooling rack.