

# Shortbread



## Ingredients list

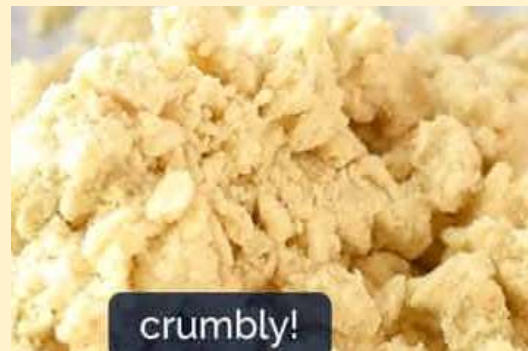
- 125g butter
- 55g caster sugar
- 180g plain flour

## Equipment list

- Glass mixing bowl
- Rolling pin
- Round biscuit cutter
- Baking Tray
- Butter knife

# Method

1. Heat the oven to 190C/375F/Gas 5.
2. Beat the butter and the sugar together in a bowl until smooth.
3. Stir in the flour to get a smooth paste. Turn on to a work surface and gently roll out until the paste is 1cm thick.



# Method

4. Cut into rounds or fingers and place onto a baking tray. Sprinkle with caster sugar.
5. Bake in the oven for 20 minutes, or until pale golden-brown. Set aside to cool on a wire rack.

