

Shortbread

Ingredients

- 125g/4oz butter
- 55g/2oz caster sugar
- 180g/6oz plain flour

Preparation method

1. Heat the oven to 190C/375F/Gas 5.
2. Beat the butter and the sugar together 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/½in thick.
4. Cut into rounds or fingers and place onto a baking tray. Sprinkle with icing sugar and chill in the fridge for 20 minutes.
5. Bake in the oven for 15-20 minutes, or until pale golden-brown. Set aside to cool on a wire rack.



less than 30 mins

preparation time

10 to 30 mins

cooking time

**Makes 20-24
shortbread**

Try making these easy, buttery biscuits as homemade Christmas presents, with chocolate chips worked into the dough.