

Shortbread

Ingredients

125g Butter

1 Cup sugar

2 Cup plain flour

Method

1. Preheat oven to 160oC. Line a baking tray.
2. Sift the flour, add the sugar.
3. Add the butter to the dry ingredients and rub in using your fingertips, then gentle knead to form dough.
4. Press out into the lined baking tray.
5. Sprinkle with a little caster sugar and mark to the size fingers you want then prick with a fork.
6. Bake for 15-20 mins.