

Shortbread



Ingredients

150g plain flour

50g sugar

100g butter (or margarine)

Extra sugar for the top

Method

1. Preheat the oven to 170C or Gas Mark 3.
2. Place flour and butter or margarine into a mixing bowl.
3. Rub in the butter until the mixture looks like breadcrumbs.
4. Add the sugar.
5. Squeeze the dough together firmly with your fingers until it forms a soft dough.
6. Press into a round baking tray.
7. Score into 8 wedges and prick lightly with a fork.
8. Bake for about 15-20 minutes until pale golden brown.
9. Cool thoroughly before cutting into pieces.
10. Sprinkle with a little sugar.