



# Shortbread

## INGREDIENTS

- 150g butter or margarine
- 200g plain flour
- 75g caster sugar
- Extra sugar to sprinkle on top if desired

## EQUIPMENT

- Mixing bowl
- Baking tray
- Round bladed knife
- Cooling rack
- Flour dredger

**(MAKES 12 biscuits)**

## Method

1. Grease a baking tray. Preheat oven to 200°C degrees.
2. Place flour and sugar in the mixing bowl and then stir with the knife.
3. Rub in the butter until it resembles fine breadcrumbs.
4. Bring together with the heat of your hands to form a soft dough ball.
5. Form a cylinder about 20cms in length with flat ends.
6. Divide into 12: first 2 halves, then each half into half again, then each quarter into 3. There should now be 12 equally sized discs.
7. Place on the baking tray, place in the oven and cook for 10 minutes or until golden brown.
8. Cool on a wire rack.
9. Place carefully into your container.
10. Wash up and tidy your kitchen.
11. Help others and then return to your seat.