



101

FUN AND EASY RECIPES

with



SHORTBREAD

Equipment you will need:

- baking tray
- cutlery
- shape cutter
- rolling pin
- grease proof paper

Ingredients you will need:

You will need:

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

Method

1. Preheat the oven to 190/170/Gas Mark 5.
2. Beat the butter and sugar together until very smooth.
3. Stir in the flour and bring together.
4. Empty out onto a floured work surface and roll until 1cm thick.
5. Cut out your chosen shape and place on a grease proof covered tray.
6. Put in the oven for 15-18 minutes or until the biscuits start to go a golden colour.

TIME TO MAKE: 40 MINUTES

WHY NOT DESIGN DIFFERENT SHAPES AND THINK ABOUT HOW YOU COULD DECORATE YOUR SHORTBREAD.