

Shortbread

Basic Recipe

- 50g / 2oz caster sugar
- 100g / 4oz butter or soft margarine
- 150g / 6oz plain flour



Flavourings (optional)

Choose any one or two of the following:

- Finely grated rind of 1 orange or 1 lemon
- ½ teaspoon mixed spice or cinnamon
- 1 tablespoon cocoa powder
- a little coconut or finely chopped cherries
- a few chocolate chips



Method

1. Heat oven Gas 4 /180°C.
2. Cream sugar and butter together until soft. Beat in orange rind or other flavourings.
3. **Gradually** sieve in the flour, about 1 tablespoon full at a time. Beat into the butter and sugar. If it becomes too stiff, use one hand to knead the flour in, until the mixture forms a smooth dough.
4. Knead gently on a lightly floured surface. Press into a flan ring on a baking tray, or roll out to 5mm thickness and cut out biscuits.
5. Place biscuits on a baking tray, and bake on top or middle shelf for approx. 15 mins until a very pale golden brown. (They will still feel soft at this point).
6. Leave on the tray to cool for a few minutes, then lift biscuits onto a cooling rack using a palette knife. Cut shortbread round into triangles, and leave to cool on the tray until firm enough to move. The biscuits will be crisp when cold.

Name