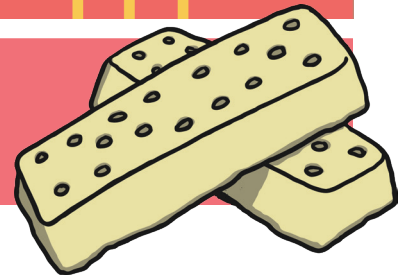


# Shortbread Biscuits



## Ingredients

55g of caster sugar  
180g of plain flour  
125g of butter

## Equipment

Oven  
large mixing bowl  
wooden spoon  
fork  
wire cooling rack  
fridge  
rolling pin  
biscuit cutters  
baking tray

## Method

1. Heat the oven to 190c or gas mark 5.
2. Beat the butter and the sugar together until smooth.
3. Stir in the flour to get a smooth paste.
4. Turn on to a work surface and gently roll out until the paste is 1cm / 1/2in thick.
5. Cut into rounds or fingers and place onto baking tray. Sprinkle with caster sugar and chill in the fridge for 20 minutes.
6. Bake in the oven for 15-20 minutes, or until pale golden-brown. Set aside to cool on a wire rack.

