Shortbread Biscuits

Ingredients

- 55g caster sugar
- 180g plain flour (plus extra for dusting)
- 125g butter (plus extra to grease the baking tray)

Equipment

- oven
- fridge
- mixing bowl
- wooden spoon
- cooling rack
- rolling pin
- rectangular biscuit cutters
- greased baking tray or greaseproof paper
- ruler

Method

1. Preheat the oven to 170°C-190°C fan/gas mark 5.
2. Mix the sugar and butter together until smooth.
3. Stir in the plain flour.
4. Dust the work surface with flour. Then, roll the mixture out until it is roughly 1cm thick.
5. Cut the mixture into fingers and place them on a greased baking tray (or use greaseproof paper).
6. Then, put them in the fridge for 20 minutes.
7. Bake them in the oven for 15-20 minutes until they are golden brown.
8. Place them on the cooling rack and allow them to cool before decorating.

Disclaimer

We hope you find this resource useful. This recipe may involve the use of knives and kitchen appliances. It is your responsibility to assess risks and ensure the activity is safe for those participating. We will not be held responsible for the health and safety of those participating and cannot accept any liability. It is your responsibility to ensure you are fully aware of the allergies and health conditions of anyone making or consuming these products – noting potential allergens included in the ingredients. Children should be carefully supervised by a responsible adult at all times, especially when near a heat source. It is the responsibility of supervising adults to ensure the safety of children in their care.