

Shortbread



For about 20 biscuits :

Ingredients

125g/4oz butter (or margarine)

55g/2oz caster sugar

180g/6oz plain flour

Preparation Method

Heat the oven to **190°C/375°F/Gas 5**.

Beat the butter and the sugar together until smooth.

Stir in the flour to get a smooth paste. Turn on to a work surface and gently roll out into a rectangle of about 1cm/½inch thick.

Place onto a baking tray and mark portion sized "fingers" along the rectangle with a knife. You can decorate the edge of the rectangle with fork marks.

Ideally, chill in the fridge for 20 minutes before baking in the oven for **15-20** minutes, or until pale golden-brown. *Be careful not to overcook* or the biscuit will become too brittle.

Set aside to cool on a wire rack before cutting into "fingers" using a sharp knife.