

## 6) Shortbread (20-24 breads)

### Ingredients:

- 125g butter
- 55g caster sugar, plus extra to finish
- 180g plain flour



Prep: 25 min › Cook:10-30min › Ready in:35min-55min

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