

Brown Sugar Shortbread

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Brown sugar adds a really lovely caramel flavour to these still very simple shortbread biscuits.

Ingredients:

150g plain flour
100g butter
3 tbsp. brown sugar
1 tbsp. caster sugar
½ tsp. cinnamon

Directions:

1. Preheat the oven to 170C/gas mark 3.
2. Grease a baking tin.
3. Mix the flour, brown sugar, caster sugar and cinnamon together in a bowl. Add in the butter.
4. Rub the butter into the mixture with the pads of your fingers until it resembles breadcrumbs.
5. Once it resembles breadcrumbs, pack it together until it forms a ball.
6. Flour a work surface and roll the dough out until about 20cm wide. Pop onto your baking tray and bake for 25 minutes.
7. Cut into fingers or wedges.

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