

Easy Shortbread

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This is the simplest of recipes that you can customise yourself and whip up in minutes.

Ingredients:

190g plain flour
55g caster sugar
125g butter (cold)

Directions:

1. Cream the butter and the sugar together. This means mixing them together until they form a smooth paste.
2. Sieve the flour into the mixture and mix together well.
3. Flour your work surface. Preheat the oven to 190C and grease a baking tray.
4. Roll the dough out onto your work surface. Flour the rolling pin to make this a bit easier.
5. Roll it out to around 1cm.
6. Using a knife, cut your dough into strips and then fingers. Poke with a fork.
7. Sprinkle with caster sugar and then place into the oven.
8. Cook for 15-20 minutes – no more!

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