

Shortbread

The following recipe to be used.

6oz (175g) Plain Flour

4oz (110g) Butter

2oz (50g) Caster Sugar

Pinch of salt

Method

1. Rub the fat into the flour
2. Stir in the sugar
3. Knead with fingers until it clings together
4. Press into a 7" round tin and mark into sections
5. Bake until golden at 325F, 160C or Gas 3