

WINTER WARMERS

Shortbread

With just three simple ingredients, have a go at making this delicious shortbread and enjoy with a hot cup of tea!

Ingredients

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

Recipe makes 16-20 shortbreads.

Step 1

Preheat the oven to 190 degrees (170 fan, gas mark 5).

Step 2

Beat the butter and sugar together in a bowl until smooth. (You can do this in a food processor if your butter is a bit cold).

Step 3

Stir in the flour until thoroughly combined. (If you are using a food processor, you can add the flour in this way). Turn onto a clean work surface and knead the dough just enough to bring the mixture together into a smooth ball of dough.

Step 4

Use a rolling pin to gently roll out until the dough is 1cm (half an inch thick).

Step 5

Cut into shortbread rounds or fingers, and place onto a baking tray lined with baking paper. Sprinkle with caster sugar and chill in the fridge for 20 minutes.

Step 6

Bake in the oven for 15-20 minutes, or until pale golden-brown. Set aside to cool on a wire rack.



HANDY TIP!

When adding the flour, don't overwork the dough and only mix as much as is needed. The dough should be quite crumbly.