

# Traditional Shortbread

Shortbread is an all-time favourite and it's easy peasy to make. You will need:

- 6 ounces (150grams) plain flour
- 4 ounces (100grams) soft margarine or butter
- 2 ounces (50grams) castor sugar plus a little extra sugar to dredge on the top
- baking tray plus circular flan ring (or shallow circular baking dish)

1. Pre-heat your oven to 180°C or 350°F
2. Sieve the flour into a mixing bowl
3. Rub the butter or marg into the flour with your fingers until it resembles soft bread-crumbs (this can take a while)
4. Stir in the 2oz sugar
5. Spoon the mixture carefully into a circular flan ring on a baking tray
6. Smooth over the top of the shortbread with the back of a metal spoon
7. Cook for 20–30 minutes until golden
8. Remove from oven and carefully slice into 8 pieces (like a pizza)
9. Dredge with castor sugar
10. Cool on a tray and then, when ready, enjoy!

*If you don't have a circular flan ring or baking dish, rectangular shape is fine.*

