



Great School Food you can enjoy at home

Recipe

Shortbread Biscuits



Ingredients

150g plain flour, plus
extra for dusting
100g butter chilled
and cubed
50g caster sugar, plus
1 tbsp. for sprinkling

Makes 20 biscuits

Method

- 1) Pre-heat oven to 170°C/140°C Fan/Gas Mark 3.
- 2) Put the flour, butter and sugar into a bowl. Use your hands to combine the ingredients until the mixture looks like breadcrumbs, then bring the mix together to form a dough.
- 3) Dust work surface with extra flour and place dough on to it, shape the dough into a sausage shape and wrap in parchment paper twisting at both ends to keep the sausage shape, place into the fridge and chill for 30 mins.
- 4) Line a flat baking tray with parchment paper, remove the dough from the fridge and cut into a thickness of a £1 coin.
- 5) Use a fork to lightly make an imprint on the biscuits and sprinkle with the remaining sugar.
- 6) Bake in the oven for 15 mins until lightly browned.
- 7) Remove from oven and leave to cool.

Allergens

Contains: Gluten, Dairy (Milk).

My Notes

Try adding some orange or lemon rind to the biscuit mix for a hint of flavour.

