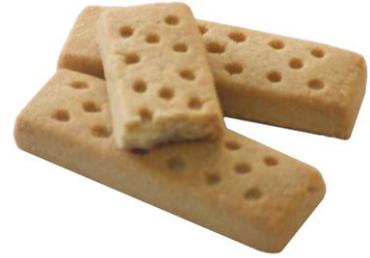
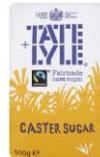


Shortbread



Ingredients:

- 150g Plain Flour
- 100g Butter
- 50g Caster Sugar
- 2 Drops of Vanilla Essence
- Caster Sugar for Sprinkling



You will need a container to take your shortbread home in.

Method:

1. Pre-heat the oven to 160°C or Gas Mark 3.
2. Weigh and measure out all the ingredients accurately.
3. Sift the flour into a large mixing bowl.
4. Add the caster sugar to the flour and mix together with a white plastic stirring spoon.
5. Cut the butter into small pieces and add to the flour and sugar and rub in with your fingertips until the mixture “sticks” together.
6. When mixture “sticks” together, add the vanilla essence.
7. Gently knead mixture until it forms a soft ball. Remove from bowl.
8. Place the mixture on a lightly floured work surface.
9. For petticoat tails, shape the dough into a circle (approximately 1cm thick) on the baking tray.
10. Cut into 6 even-sized, triangular pieces.
11. Prick all over with a fork and mark the edges with a fork.
12. Bake the shortbread for 15 to 20 minutes, until it is pale golden brown.
13. Remove from oven, allow shortbread to cool for 5 minutes before removing from baking tray.
14. Sprinkle with caster sugar.

Adaptations:

- Add 25g chocolate chips.
- Add 25g chopped glacé cherries.
- Add 25g currants or dried mixed fruit.
- For shortbread fingers make as for petticoat tails: Roll out, decorate top with fork markings and cut into fingers before cooking.