**Shortbread**

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| ***Ingredients*** | ***Equipment*** |
| 150g plain flour | mixing bowl |
| 100g butter | weighing scales |
| 50g caster sugar | wooden spoon |
| extra sugar to sprinkle | baking tray |
|  | rolling pin |
|  | cutter |
|  | palette knife |

***Method***

1. Prepare yourself and your work area. Get equipment out.
2. Check that the oven is turned on to the correct temperature – Gas Mark 3 / 170°c.
3. Place the flour and butter in the mixing bowl.
4. Rub the butter and flour together using fingertips until the mixture resembles breadcrumbs.
5. Stir in the sugar.
6. Squeeze the mixture together firmly with hands until the mixture forms a dough.
7. Roll out flat using the rolling pin to about 1cm thick.
8. Cut biscuits out using the cutter and place on the baking tray.
9. Bake in the oven for approx. 20 minutes until pale golden colour.
10. Remove from the oven, the biscuits will not crisp up until they are cool.

