

Becky Bakes...

## SHORTBREAD BISCUITS

- 175g Plain Flour
- 125g softened Unsalted Butter
- 50g Caster Sugar



Makes up to about 30, depending on the size of cutter you use

Cook in the oven on two baking trays, lined with greaseproof paper

1. Oven on to Gas mk. 4, 180°, (160°C Fan)
2. In a large mixing bowl cream together the butter and sugar until light and fluffy, using a large silicone or clean wooden spoon
3. Add the flour and work it in until evenly mixed and lumps begin to form.
4. Squeeze together to make a soft ball of dough
5. Sprinkle flour over the work surface then carefully roll the dough to the thickness of a £1 coin (about 1/8")
6. Use a cookie cutter of your choice to cut out shapes and gently place each one on the lined baking trays, using a palette knife if you can. Re-roll trimmings until all the dough has been used up
7. Bake for 10-15 minutes, or until the edges start to brown. Cooking time depends on the size of cutter you use – small biscuits cook faster
8. Sprinkle the hot biscuits with a little extra caster sugar then leave them to cool completely on the baking tray
9. Share with friends over a cup of tea!

For a demonstration of this recipe, find me on YouTube:

<https://www.youtube.com/watch?v=pOKMKAVhDc4&feature=share&fbclid=IwAR1eQMSVoESEBzx945bPsCHRs73oQzbMF2LEZrDPAPJwmuWaufLhE4GVxw4>