























## Shortbread






Ingredients:  300g plain flour  100g  100g  caster sugar 200g  butter/margarine

**1**   Add sugar to  flour in the  bowl



**2**  Rub in the  butter to the  flour +  and sugar


**3**  Press the  mixture into the  lined baking tin 

**4**  Score portions  before  cooking

**5**  Bake for  30 mins at  Gas mark  3 /  160°C

**6**  Sprinkle with  sugar

**7**  Cut into  squares

**8**  Enjoy