

***ANNE'S KITCHEN AT
THE WILLOW TEA ROOMS***

SHORTBREAD ①

Ingredients

180g/6oz Plain Flour
125g/4oz Butter - chilled
55g/2oz Caster Sugar

Method

Heat oven to 375F/190C/170C Fan/Gas5
Beat the butter and sugar together until smooth
Stir in flour to get a smooth paste

Or if using a food processor:

Sift flour & sugar into bowl
Dice butter add to bowl
Mix till all comes together

Roll out gently, on work surface till ½ inch thick, and cut out into rounds and place onto baking tray

Bake in oven for 15- 20 minutes or until pale golden-brown

When you bring shortbread out of oven sprinkle with caster sugar