

## SCOTTISH SHORTBREAD

Prep time: 15 mins

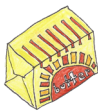
Chill time: 20 mins

Cook time: 15 mins

Makes: ~15



## INGREDIENTS

125g  
butter, cubed55g  
caster sugar180g  
flour

## METHOD

1. Cream the butter and sugar together in a mixing bowl.
2. Add the flour and continue beating until you have a smooth dough.
3. Turn the dough out onto a lightly floured surface and roll out until 1cm thick.
4. Cut the dough into fingers and place onto a lined baking tray. Sprinkle with caster sugar and refrigerate for 20 minutes.
5. Preheat your oven to 180°C (355°F).
6. Bake in oven for 12 – 15 minutes, until pale golden brown.
7. Remove from oven and cool on a baking rack.