

Shortbread

Preparation: 30 mins

Baking: 30 minutes

(Makes about 30)



INGREDIENTS

250 g butter

1 cup icing sugar

1 cup cornflour

2 cups plain flour

EQUIPMENT

large Bowl

scales, sifter

measuring cup

wooden spoon

oven tray

baking paper

METHOD

1. Preheat oven to 150 C with rack in middle position.
2. In a large bowl, cream butter and sifted icing sugar until light and fluffy.
3. Sift cornflour and flour together. Mix sifted ingredients into creamed mixture.
4. Knead well with hands.
5. Lightly flour your working surface and roll out to 1.5cm thickness. Shape as desired using cookie cutters.
6. Place on baking paper on an oven tray. Decorate before baking by using a stamping method.
7. Bake for 30 minutes or until pale golden. Cool on rack

Skills: Measuring, creaming, kneading, rolling out dough, using cookie cutters, decorating, timing baking