

Shortbread biscuits

10 mins prep 20 mins cooking

Ingredients:

250g Be-Ro plain flour

175g butter

75g caster sugar

Caster sugar for dredging

Method:

Preheat oven to fan 150c, conventional 170c, gas 3

Grease a baking tray

Place flour in a bowl and rub in butter

Stir in sugar

Knead well to a smooth paste

Divide into two and shape into rolls

Cut into biscuit shapes approx. ½" thick

Approx 16 biscuits

Decorate edges and prick with a fork

Place on a baking tray and bake for 20 minutes

This recipe was taken from the Be-Ro Home Baked Recipes 41st edition and was tried and tested by Kate Treves. It's one of her favourites!

