PREP TIME20 mins

COOK TIME20 mins

TOTAL TIME40 mins

COURSESnack

CUISINEscottish

SERVINGS20

CALORIES82 kcal

INGREDIENTS

* 175 g plain/all-purpose flour
* 75 g caster sugar
* 100 g butter softened
* Demerara sugar for sprinkling

INSTRUCTIONS

***Pre-heat the oven to 160C/140C Fan and lightly grease 2 baking trays.***

***Mix the ingredients together***

* Weigh the flour, sugar and butter and pop them all in a large mixing bowl. Using your finger tips rub everything together gently until you have a fine breadcrumb.

***Make the shortbread***

* Knead the mixture gently to bring it all together in a ball of dough. We had to do this for a while to stop the mixture crumbling apart when we tried to roll it out.
* Lightly sprinkle some flour down on your work surface
* Roll your dough out until it is around 5mm (1/4 inch) thick. Using a 5cm fluted cutter, cut circles out and place them on your baking tray.
* Prick each biscuit with a fork and sprinkle them with a little Demerara sugar.

***Bake the Scottish shortbread***

* Pop the baking trays in the oven for 15-20 minutes. They’re ready when they are starting to turn golden brown. Remove from the oven and leave to cool on a wire rack.