**Shirley Erskine’s Famous Shortbread**

Oven Temperature – 120 – Fan assisted oven

**Ingredients**

8oz Soft butter (Cut into chunks)

20z Margarine (cut into chunks)

2oz Vegetable fat (Trex, Cut into Chunks)

Place the 3 ingredients into a warm bowl.

6oz caster sugar

4oz corn flour

8oz plain flour

2oz self-raising flour

**Method**

* Add the above 4 ingredients into a bowl
* Mix ALL the ingredient thoroughly together ina bowl
* Split the mixture between 3 round 8”sandwich tins.
* Spread the mixture until it is flat.
* Put in the oven for about 1 hour until light brown.
* Cut each tin into 12 pieces when still warm
* Sprinkle with caster sugar