



SHORTBREAD

Ingredients

150g plain flour
100g margarine
50g caster sugar

Equipment

Cutlery tray
Plate, food processor
Sieve, flour dredger
Cutters, baking tray
Rolling pin

Method

1. Collect ingredients and equipment.
2. Set the oven at Gas 4 or 180°C.
3. Cream the margarine and sugar together, in the food processor.
4. Sieve the flour onto the plate and gradually add to the processor while the motor is running.
5. When the mixture comes together, remove from the processor and roll out on the floured table, until 0.5cm thick.
6. Cut shapes using the Christmas cutters.
7. Place shapes on a floured baking tray and bake for 20 minutes.
8. Dust with caster sugar and allow to cool for 5 minutes before placing on a cooling tray.