

Shortbread Cookies

4oz /100g butter*

2oz/50g caster sugar

6oz/175g flour

Extra caster sugar

Pre-heat oven to Gas Mark 4, 180

Lightly grease some cookie sheets. Cream the butter and sugar together until light and fluffy. Sift the flour in a little at a time and mix to a stiff dough. Knead lightly. Roll out the dough on a lightly floured board to 1/5mm thick. Using a fluted cutter, cut circles approximately 2 inches in diameter. Place on the prepared cookie sheets and prick lightly with a fork. Bake for 15-20 minutes or until pale golden brown. Don't allow the cookies to colour deeply as they will taste of burnt sugar.

Cool on the cookie sheet for one minute then place upside down in a plate of caster sugar so that the cookies are well coated. Cool on a wire rack.

*Like all cooking, the finished product is only as good as the ingredients used. I would suggest the use of a 'European style' salted butter (Lurpak or Plugra) to improve the flavour and texture.