

## SHORTBREAD BISCUITS

### INGREDIENTS

150g plain flour  
100g butter or  
margarine  
50g caster sugar

### UTENSILS

1 mixing bowl  
1 wooden spoon  
1 fork  
1 cooling tray  
1 rolling pin  
pastry cutters  
1 fish slice  
1 flat baking tray



### METHOD

1. Prepare oven Gas mark 3, Electric 325 F, 160 C.
2. Grease baking tray.
3. Put the butter or margarine in the mixing bowl with the sugar and the flour.
4. Mix with a wooden spoon.
5. Knead with your hands until it forms a smooth ball.
6. Sprinkle a little flour on the bench.
7. Roll the dough carefully ROLL, TURN, ROLL, TURN etc.
8. When the dough is 1/2 cm. thick cut the shapes using the cutters.
9. Place the biscuits on the baking tray ,prick them neatly
10. Bake for 15 minutes [look at them after 10 mins]
11. The biscuits should be pale golden brown, use the fish slice to remove them onto the cooling tray.
12. Sprinkle the biscuits with a little caster sugar or make some glaze icing and drizzle it over to look Christmassy