

## EASTER SHORTBREAD

150g/6oz plain flour

100g/4oz butter

50g/2oz caster sugar

A shallow round or square cake tin -  
Approx 20 cm



### Method

1. Pre heat oven 180°C/ gas mark 4
2. Grease your baking tin
3. Place flour and butter into a mixing bowl
4. Rub the butter into the flour until it looks like breadcrumbs
5. Stir in the sugar
6. Squeeze together into a dough
7. Press the dough into the tin
8. Smooth the top and prick with a fork
9. Bake for about 20 minutes until pale golden

