

Shortbread

Ingredients

150g (6oz) butter
100g (4oz) caster sugar
200g (8oz) plain flour
pinch salt

Extra Ingredients

75g (3oz) milk choc drops and 75g (3oz) white choc drops
75g chopped apricots or other dried fruit
Substitute 60g rolled oats for 60g flour

Notes

- **Bring in an apron**
- **Chop apricots or other fruit at home**
- **Please bring round or square 8" or 20cm tin to cook shortbread and take home in.**
- **Check allergies of consumer before serving.**

Method

- 1) Preheat oven to 170 c
- 2) Grease a cake tin.
- 3) Cream the butter and sugar until light and fluffy.
- 4) Sift over the flour and baking powder.
- 5) Add any extra ingredients and mix well.
- 6) Press the mixture neatly into the tin, smoothing the surface and edges with the back of a large metal spoon.
- 7) Prick all over with a fork and score into portions.
- 8) Bake until golden brown approx 30 minutes.
- 9) If using chocolate, sprinkle the different chocolate drops over the shortbread whilst still hot and when melted swirl together with a fork.
- 10) Leave to cool thoroughly in the tin.
- 11) When cool re-cut carefully.

