

Shortbread

Method

1. Preheat oven to 160°C
2. **Line** the Swiss roll tin with baking paper
3. **Weigh** out the correct amount of flour
Use a small bowl
4. **Sift** the flour into a large bowl
Use a sieve
5. **Weigh** out the correct amount of sugar
Use a small bowl
6. **Sift** the sugar into the flour, give it a quick **mix**
7. **Weigh** out the correct amount of butter
Use a small bowl
Use a white chopping board if necessary
8. Cut the butter into small pieces then add to the flour
Use a white chopping board
9. **Rub** the butter into the flour until golden breadcrumbs
To avoid melting use your fingertips and cold hands
Use a safety mat to keep the bowl firm
10. **Knead** in the bowl to form 1 dough ball
! Only knead as much as is necessary to create the dough ball
! Do not overwork the dough
11. Lightly flour the worktop and rolling pin
12. **Gently roll** the dough flat on the worktop until the desired thickness
(use rolling guides to help)
13. Use a knife to **portion** and **shape** the shortbread into even sized fingers and place them into the Swiss roll tin
Don't waste any shortbread
14. Prick the top of each biscuit with the fork
Push halfway into the biscuit
15. Lightly sprinkle some sugar on each biscuit
16. **Chill** the shortbread fingers for 10 minutes
Chilling will help retain the shape
17. **Bake** for 10 minutes or until golden
Your biscuits will still be soft after leaving the oven
Allow time to cool and harden

Ingredients

- 150g plain flour
- 100g unsalted butter
- 50g caster sugar
- Pinch of sugar (for topping)
- *Container*

Equipment

- Blue tray
- Safety mat
- Fork
- Timer
- Dessert spoon
- Weighing scales
- Rolling guides
- Flour dredger
- Round bladed knife
- Baking paper
- Swiss roll tin

- *Rolling pin*
- *Large bowl*
- *Small bowl*
- *Sieve*
- *Wooden triangle*
- *White chopping board*

Shortbread



Preheat oven to 160°C



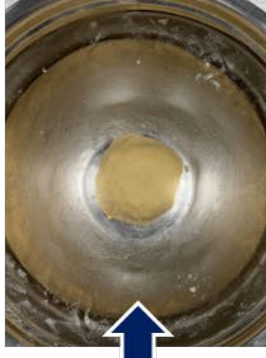
Weigh using a small bowl
Sift the flour and sugar into a large bowl



Cut the butter into small pieces and add to the flour mixture



Place a safety mat under your bowl to keep it firm
Using your fingertips, **rub** the butter into the flour until a golden mixture



Knead in bowl to form 1 dough ball.
Only knead as much as is necessary to create the dough ball



Lightly flour the worktop and rolling pin
Gently roll the dough flat on the worktop until the desired thickness
Use the rolling guides to help



Use a knife to **portion** and **shape** the shortbread into even fingers and place them into the Swiss roll tin
Prick the top with a fork
Lightly sprinkle some sugar on each biscuit



Bake for 10 minutes or until golden



Your biscuits will still be soft after leaving the oven
Allow time to cool and harden