**Shortbread Recipe**

**Ingredients:**

**2oz Caster sugar**

**4oz Butter (soft)**

**6oz Plain flour**

**Utensils:**

**Mixing bowl**

**Rolling pin**

**Biscuit cutter**

**Spatula**

**Baking tray**

**Fork**

**Wire rack**

**Method:**

**1. Mix all the ingredients together with your hands in a mixing bowl.**

**2. Roll the mixture out onto a clean worktop until it is 1cm thick - use extra flour to prevent it sticking to the worktop.**

**3. Cut the biscuits out with the biscuit cutter and use a spatula to transfer them onto the baking tray. Prick each biscuit gently with a fork.**

**4. Bake at 160°c for around 15 minutes, but check them after 10 minutes. They are ready when they are turning slightly golden.**

**5. Sprinkle some caster sugar on top of the biscuits, and transfer them to a wire rack to cool.**