



## **COOKING TOGETHER ...**

### **TIME TO MAKE SHORTBREAD**

#### **Ingredients**

**450 g Plain Flour**

**170 g Margarine**

**85 g Caster Sugar**

#### **Method**

- 1. Sieve the flour, add the diced margarine and sugar.**
- 2. Rub together with the tips of your fingers, bring together with the hand.**
- 3. Form a ball, let it rest in the fridge for 5 minutes.**
- 4. Roll out onto a floured surface.**
- 5. Cut into the shapes, place on a baking sheet.**
- 6. Bake in a warm oven until evenly coloured. 190°C, gas mark 5.**
- 7. Cool slightly on the tray before lifting off.**

**Fabulous served as a single biscuit or jammed together and iced on top and dip in coloured sprinkles, or use jelly tots or any other decoration you choose.**



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