

Shortbread Biscuits

Brigades @ Home – 03/04/2020

Preparation time: 20 minutes

Cooking time: 30 minutes

Overall inc. cooling: 1 hour

Makes: 9 Biscuits

Ingredients

110g butter or margarine at room temperature

50g caster sugar

175g sifted plain flour

Extra butter for greasing the baking sheet

Extra caster sugar for rolling out and dusting

Method

1. Set your oven to gas mark 2, 150°C, fan 130°C
 2. Grease a 30 x 30cm baking sheet
 3. Beat the butter in a large bowl with a wooden spoon to a soft consistency
 4. Beat in the sugar, and then the sifted flour
 5. Bring the mixture together with the wooden spoon, and then with your hands to form a ball
 6. Transfer this to a board dusted with caster sugar and roll out to about 3mm thick
 7. Use an 8cm fluted cutter to cut the biscuits out and arrange on the greased baking sheet
 8. Put in the oven on a middle-high shelf for 30 minutes
 9. Move the biscuits to a cooling rack and leave to fully cool
 10. Store in an airtight container
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Ingredients

110g butter
50g caster sugar
175g sifted plain flour
Extra caster sugar for rolling out and dusting



Utensils

30x30cm Baking sheet
Wooden spoon
Scales
Large & Small bowls
Rolling pin & Board
Cooling rack
Oven gloves
Airtight container
Oven: 150°C / 130°C fan



1.
Grease the baking sheet with some spare butter



2.
Weigh the 110g of butter



3.
Beat the butter until it is very soft and light



4.
Weigh the 50g of caster sugar



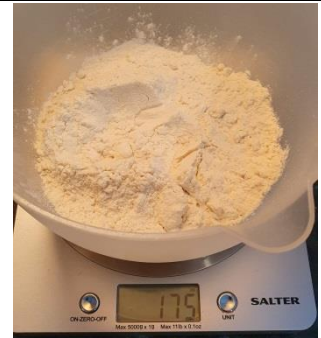
5.
Pour the sugar into the bowl with the beaten butter



6.
Beat the butter and sugar together



7.
Weigh the 175g of plain flour



8.
Pour the flour into a sieve over the bowl of butter mixture



9.
Sieve the flour into the butter mixture



10.
Start mixing with a wooden spoon until the dough forms large balls



11.
Using your hands, bring the mixture together into a ball



12.
Tip: put a damp jay cloth on the work surface then put the rolling board on top. This stops the board moving while rolling!



13.
Shake some caster sugar onto the rolling board to ease rolling



14.
Put the dough onto the board and roll out until it is the thickness of a £1 coin



15.
Cut out biscuits with the cutter. Roll the leftover dough and cut some more biscuits until used. Put them on the baking sheet and sprinkle with caster sugar



16.
Take the baking tray out of the oven and move the biscuits to a cooling rack and allow to fully cool



17.
Enjoy

Don't forget to store the biscuits in an airtight container



