



# Classic Scottish Shortbread

SERVES: 24

## INGREDIENTS:

- 3 cups plain flour
- 2/3 cup white sugar
- 370g butter

## METHOD:

1. Preheat oven to 180°C
2. Blend all ingredients well. Dough will be stiff
3. Press into a 23cmx23cm buttered cake pan. Prick top with a fork.
4. Mark into 24 squares
5. Bake in preheated oven for 15-20 minutes until pale golden brown on the edges. Whilst still warm cut into squares.

