



## Simple Shortbread Biscuits

These shortbread biscuits are quicker and easier to make than traditional Scottish ones. They taste just as delicious, but the recipe uses melted butter which saves time with the making and the baking.

### You will need:

- 350g plain flour
- Pinch of salt
- 125g Caster sugar (plus a little extra for sprinkling)
- 150g Butter
- 4 TBSP Milk

### To make your shortbread:

1. Preheat the oven to 190C/375F/gas 5. Line a rectangular baking tin / tray with baking paper, trimmed to size so that there is an overhang on the two narrow edges of the tray but not the wider ones.
2. Mix together the flour, sugar and salt in a large bowl.
3. Melt the butter in a microwave or over a pan of water, taking care not to overheat it. It should be just melted, not bubbling.
4. Add the milk to the melted butter and pour into flour mixture.
5. Use a wooden spoon to combine the wet and dry ingredients until a dough starts to form.
6. Sprinkle some flour onto a board or a clean work surface and tip the dough onto it. Gently and quickly mould your dough into a smooth round ball. Try to handle it as little as possible.
7. Press the dough mixture evenly into your lined tin. Make sure you go right to the edges and corners. Use the back of a spoon or a spatula to even out and flatten the surface of your dough.
8. Use a fork to prick little holes all over the surface of your dough. Be careful not to prick too deep.
9. Bake in the oven for approximately 20 - 25 min or until the shortbread begins to turn golden.
10. Remove from the oven and with the shortbread still in the tin cut into fingers or square shapes and lightly sprinkle with sugar. Then put to one side and leave to cool in the tray for at least 10 minutes.

### **Mighty Tips!**

- You could also make this recipe in a round tin and cut it into triangular pieces like a cake.
- Your shortbread can be enjoyed on its own but it also makes a delicious dessert. Try breaking it into pieces and mixing with berries and a little cream!