

Shortbread



Ingredients & Prep

225 g plain flour
225 g butter unsalted cold grated
100 g semolina
100 g caster sugar
50 g flaked almonds (optional)
sprinkle demerara sugar
1/2 tsp salt

Suggestion & Tips

Very nice with a cup of tea.

Recipe By FoodieBook

Ref: 493

Heading: Bread & Baking

Cuisine: British & Irish

Food Type: Vegetarian

No of Portions: 12

Method

Step 1 - Pre-heat the oven to 150°C

Step 2 - In a bowl place flour, semolina, salt, & caster sugar mix together, then grate 1/4 of the butter into the bowl & mix in with your finger tips, grate the 1/4 of the butter mix in, repeat until all in then rub together to form a breadcrumb consistency.

Step 3 - Grease with butter a 30cm x 23cm roasting or traybake tin.

Step 4 - Tip the mixture into the tin & spread evenly across the tin then, pat down with a large spoon or silicon spatula flat & smooth.

Step 5 - Sprinkle over demerara sugar evenly over the top, cut fingers with a sharp knife 2cm wide & 6 cm long, then cover with flaked almonds if using.

Step 6 - Bake shortbread for 35 mins or until very light golden brown, remove & allow to cool.