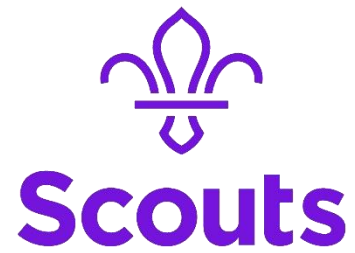


Simple Scottish shortbread



Follow this recipe card to make a traditional Scottish sweet treat.

Equipment

- An oven
- Baking tray
- Baking parchment
- Scissors
- Measuring scales
- Mixing bowl
- Rolling pin
- Dessert spoon
- Dinner knives
- Forks
- Oven gloves
- Cooling rack
- Biscuit cutters (optional)
- Small plates (optional)

Ingredients

- 50g caster sugar
- 150g plain flour (or 150g gluten free flour)
- 100g butter (or dairy free butter)

Before you begin

- Wash your hands (and cover any cuts with blue or coloured plasters)
- Take off rings
- Tie back long hair
- Roll up long sleeves

Cook

1. Check the oven is on at 160C or gas mark three.
2. Cut some baking parchment to the size of the baking tray, put it on top of the tray, and put it to one side.
3. Measure out the flour and put it on the mixing bowl.
4. Measure out the butter and cut it into small pieces. Put it in the mixing bowl with the flour.
5. Rub together the butter and flour until they look like small crumbs.
6. Measure out the sugar and add it to the bowl.
7. Mix together until it forms a dough.
8. Lightly flour a clean surface and put the dough onto it.
9. Use the rolling pin to roll out the dough until it's about one or two centimetres thick.
10. Cut the dough into your shortbread shapes (or mould it with your hands).
11. Put the shortbread shapes onto the baking tray.
12. Use a fork to prick the tops of the shortbread. You could add patterns.
13. Put the baking tray into the middle of the oven for 10–15 minutes.
14. While they're baking, tidy up, wash up, and clean.
15. Once they're baked, ask an adult to help you take them out of the oven with oven gloves. Leave them to cool on a wire rack.