

SHORTBREAD



Preparation : 10 min - **Resting :** 30 min - **Cooking :** 15 min - **Equipment :** -

Ingredients : 20-25 shortbread

- 175 g plain flour - pinch salt - 55 g caster sugar - 115 g cold unsalted butter - icing sugar for dusting

1. Preheat the oven to 175 °C (165 °C fan, gas mark 4). Lightly butter or line* a baking tray with baking paper. Place all the ingredients in the metal bowl. Run the PASTRY/CAKE programme. The dough should be very soft. Roll out* the dough to a thickness of 1½-2cm. Use a 5cm round or oblong cutter, to cut out the shortbread shapes. Place on the baking tray and chill for about 30 minutes. Bake until almost firm; about 15-20 minutes. Cool on a rack; sprinkle with icing sugar.

Cook Expert ■