



Shortbread



Servings: 1 round / 16 wedges
Total Time: 2 hrs 15 mins
Cooking Time: 45 mins
Resting Time: 1 hr (to chill)
10 mins (to cool)
Pre-heat Oven to 160°C

INGREDIENTS

250g soft butter
125g castor sugar
300g cake flour
75g cornflour

1 Tbsp castor sugar (optional)



VARIATION

For almond shortbread, add almond essence to taste.

METHOD

Place the butter & castor sugar in a mixing bowl and using an electric mixer, cream them together well until light & fluffy. With a spatula, fold in the flour & cornflour until the mixture starts coming together. With your hands, bring the mixture together and knead lightly until it forms a rough & crumbly dough.

Press the dough firmly into a 24cm loose-bottomed flan tin lined with wax paper. Prick the dough with a fork & cut into 16 wedges. Chill in the refrigerator for 1 hr.

Bake the shortbread in the centre of the oven for 45 mins until lightly browned. Remove from the oven and re-cut the wedges to separate. Remove from the tin and if desired, sprinkle with castor sugar while still warm.

Allow to cool for 10 mins, break into wedges & serve.

