

EAST NORTH EAST BAKE-OFF

SHORTBREAD FINGERS



INGREDIENTS

250g plain flour

175g softened butter

75g caster sugar

METHOD

Preheat the oven to 190C/170cFan/Gas 5.

Step 1. Beat the butter and sugar together until smooth



Step 2. Stir in the flour



Step 3. Mix into a smooth Paste



Step 4. Turn onto a lightly floured work surface and gently roll out until the paste is 1-2 cm thick



Step 5. Cut into fingers or any shape you fancy. Gently prick the surface with a fork. Sprinkle with caster sugar and chill them in a fridge for 20 mins.



Step 6. Bake in the oven for 15-20 mins or until pale golden brown. Set aside to cool on a wire rack.



BON APPETITE