

3-2-1 SHORTBREAD

INGREDIENTS:

- 150g plain flour
- 100g salted butter, room temperature
- 50g caster sugar

NOTES:

This recipe can be successfully scaled up, as long as you stick to the 3-2-1 principle.

Enhance with flavourings, such as lemon or orange zest or edible lavender.

Store in an airtight container for up to a week.

The dough freezes well and the biscuits can also be cut out, frozen and then be ready to bake when unexpected guests arrive – allow a couple of extra minutes baking time.



Prep time:

15 min

Bake time:

10-12 min

Makes:

8-16

Depending upon
cutter size

DIRECTIONS:

1. Grease a baking sheet or line with parchment (try to buy a few reusable liners that fit your favourite tins). When you start to roll out your dough, heat your oven to 180C.
2. Place all the ingredients into a food processor and pulse/blend until the mixture comes together as a ball.
3. If you do not have a processor add the butter into the flour in a bowl and work with your fingertips until the mix turns into large crumbs. Add the sugar and continue working until you can pull together as one ball.
4. Flatten the dough out, cover and leave to rest in the fridge for at least 15-20 minutes.
5. When ready to bake, roll the dough out on a floured surface to around 5-6mm thickness. Cut into shapes using your desired cutter. Sprinkle with a little extra caster sugar.
6. Bake on the middle shelf for around 8 – 12 minutes depending upon cutter size (check at 8 minutes – they won't ruin by opening the oven). Cool on a rack (if you have patience!)