



Scottish Shortbread

INGREDIENTS - makes approximately 20 fingers

225g / 1 and 3/4 cups plain flour
100g / 1 cup semolina or ground rice
225g / 1 cup butter
100g / 1/2 cup caster sugar
25g / 1/8 cup demerara sugar to dust

METHOD

- Grease a 12" x 9" tray. Place flour, semolina and sugar in a bowl.
- Cut the butter into cubes and rub into the flour mixture until it resembles breadcrumbs.
- Knead lightly until it forms a ball of dough. (If cutting shapes, roll dough out onto a lightly floured surface to 1cm. Use cookie cutters to make desired shapes. Place on non stick baking sheet. Chill)
- Press into the prepared tin with the back of a spoon until even. Prick all over with a fork.
- Chill for 30 mins. Warm oven to Gas 3/140c

- Bake 35-45 mins until pale golden cream. (15 mins if making shortbread shapes).
- Sprinkle the Demerara sugar and cool for 10 mins. Cut into fingers. Lift onto wire rack to cool. Store in airtight container.