

# Shortbread

## Ingredients

- 125g butter
- 55g caster sugar
- 180g plain flour

### Optional

- Zest of ½ a lemon
- Chocolate chips
- Vanilla



## Method

1. Beat the butter and the sugar together until smooth.
2. Stir in the flour to get a smooth paste. Turn on to a work surface and gently roll out until the paste is 1cm (½in) thick.
3. Place in the freezer for 10-15 minutes then cut into rounds or fingers and place onto a baking tray. Sprinkle with caster sugar and chill in the fridge for 20 minutes.
  - a. At the same time, heat the oven to 190°C/170°C Fan/Gas 5.
4. Bake in the oven for 15-20 minutes, or until pale golden brown.
5. Remove from the oven and leave on the baking tray(s) for 5-10 minutes then set aside to cool on a wire rack.

## Notes

This makes 10-12 round, 15-20 fingers.

You can also add chocolate chips or other flavours to the dough, or cover them in chocolate. I always use calorie free chocolate so I can put on as much as I want!.