

NOVICE RECIPE: Class 83 – Shortbread biscuits

Adapted from <https://bakingwithgranny.co.uk/recipe/highlander-shortbread/>

The recipe may be adapted to be vegan and/or gluten free; list recipe changes next to your bake.

Recipe makes 15 biscuits but may be scaled up or down to suit.

Ingredients

200g plain flour
25g cornflour
75g caster sugar
150g butter or margarine at room temperature,
plus extra for greasing
100g demerara or caster sugar

Method

1. Preheat your oven to 180°C/ 160°C fan/ 350°F/ gas mark 4.
2. Grease a couple of baking sheets/trays with a little of the extra butter/margarine.
3. Cream together the butter/margarine and caster sugar until it becomes light and fluffy.
www.bbc.co.uk/food/how_to_cook/watch/creaming
4. Sift in the flour and cornflour. Mix to form a stiff dough, using your hands if necessary.
5. Tip the dough onto a lightly floured worktop and gently knead until smooth.
6. Roll your dough into a ball and then into a long sausage about 5cm in diameter.
7. Wrap the sausage-shaped dough in some clingfilm (or similar). Place your 'sausage' in the fridge for about 30 minutes to stiffen slightly.
8. Place the demerara or caster sugar into a spare baking tray. Remove your dough sausage from the fridge and unwrap the clingfilm. Roll your dough sausage through the sugar, ensuring it is completely coated.
9. Cut the sugar-coated dough sausage into slices approximately 1cm thick and transfer to your pre-greased baking trays. You should get about 15 biscuits.
10. Bake your biscuits for around 10-15 minutes until the tops are lightly golden.
11. Remove your biscuits from the oven and leave them to cool on their trays for around 10 minutes.
12. Finally, transfer your biscuits to a wire rack to cool completely.

