

Shortbread Biscuits

225 gr butter or non-dairy spread
100 gr caster sugar
275 gr plain flour
50 gr rice flour or semolina



Cream the butter and sugar together, add the flours and gently mix together. I use an electric mixer. Turn the dough out onto parchment paper or cling film, place in fridge for a minimum of 15 minutes. When well chilled, bring out and roll to about ¼" thick, cut into shapes. Place on greased baking tin. Prick with a fork. Bake in a warm oven 150°C Gas 4 for 14 - 15 minutes. Leave to cool on tin. You can shake icing sugar on top when they are straight out of oven or ice the biscuits when cold.

