



## INGREDIENTS

- Large resealable container
- 150g plain flour
- 100g hard unsalted butter
- 50g caster sugar
- 50g Icing sugar



## Skills:

- Sifting
- Rubbing in
- Rolling
- Piping

## Don't forget:

- To prick the shortbread pieces gently with a fork

## EQUIPMENT

### Equipment needed:

- Sieve
- Large mixing bowl
- Palette knife
- Fork
- Rolling pin
- Large flat baking tray
- Coloured bowl
- Teaspoon

### On the trolley

- Orange thickness guide (2 each)
- Flour dredger (1 between 2)
- Green scraper
- Shape cutters ( 2 each)
- Silicone baking mat



## METHOD

1. **Sieve flour** into a large mixing bowl, add the **caster sugar** and **stir**
2. Cut the **butter** into cubes, add to the mixing bowl and cover with flour and sugar
3. **Rub** in the **butter** to the flour and sugar until it forms **breadcrumbs**
4. Add a table spoon of **cold water** and stir with a palette knife, repeat until a dough is formed
5. Bring the **mixture together** like a snow ball until it forms a dough
6. On a lightly floured surface, roll out the dough using the **thickness guides**
7. Pre heat the **oven** – electric 200°C/gas mark 5
8. Use the **shape cutters** to cut out as many shapes as possible, roll out the left over pastry and cut out more shapes until all the pastry has been used up
9. Place them onto the **silicone mat** on the baking tray
10. **Prick** the shortbread pieces gently with a fork
11. **Bake** for 12 mins or until the lightly golden on the top
12. Once cooked, transfer the baking paper with your shortbread onto the **cooling rack**
13. Place your 50g of **icing sugar** in a small coloured bowl
14. Add **2 teaspoons** of **cold water** to your icing sugar and stir till it makes a thick paste
15. Place the **piping bag** inside the measuring jug to hold it
16. **Spoon** the water **icing** into the piping bag and push the icing down to the bottom of the piping bag
17. Transfer your shortbread to your **container lid** to decorate them
18. **Cut the tip off** the end of the piping bag
19. **Pipe** your shortbread neatly whilst in your container and leave to set

