

Christmas Shortbread

Learning Intentions:-

1. To work in an organised way
2. To follow written instructions
3. Rubbing in method

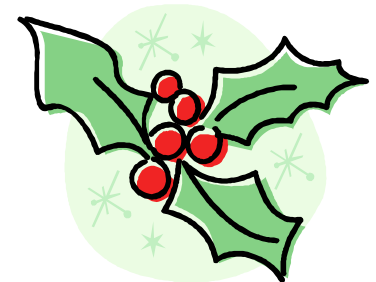
Oven Temperature : 170° C / Gas Mark 4

Time to bake : 10 - 15 minutes

Ingredients	Equipment
75g flour	Large bowl
25g caster sugar	Round bladed knife
50g margarine	Rolling pin
	fluted flan ring
	baking tray
	Flour dredger (share)
	Palette knife
	Pot stand

Method

1. Set oven. - 170°C/Gas No 4.
2. Collect ingredients in large bowl.
3. Use one hand to squeeze flour, margarine and sugar together for 4-5 minutes.
4. Place flan ring onto baking tray and press shortbread to fit.
5. Remove flan ring and gently cut into six. Prick with fork,
6. Bake until pale brown in colour.
7. Leave to cool on wire rack and sprinkle with caster sugar.
8. Remove from oven and place on pot stand for 2 minutes.
9. Using palette knife place biscuits in container.



Christmas Shortbread	Storage ...	Place in a container with a cover. Eat on day they are made.
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