

Shortbread Recipe

Taken from BBC Good Foods

Ingredients

225g oats
60g wholemeal flour, plus extra for dusting
1 tsp salt
½ tsp sugar
½ tsp bicarbonate of soda
60g butter

Method

Heat the oven 170C/150C fan/gas 3. Put the flour, butter and sugar into a mixing bowl. Use your hands to combine the ingredients until the mixture looks like breadcrumbs, then squeeze until it comes together as a dough.

On a lightly floured surface, use a rolling pin to roll out the dough to ½ cm thick. Cut the dough into fingers and place on a lined baking tray. Use a fork to create imprints, then sprinkle with the remaining caster sugar.

Chill the dough in the fridge for 20 mins, then bake for 15-20 mins until golden brown. Remove the shortbread fingers from the oven and leave to cool on the tray for 10 mins.

