

Shortbread Biscuits

A thin, crisp biscuit which is ideal to enjoy at coffee time, or to accompany fruit desserts.

Ingredients

- 6 oz butter
- 2 oz icing sugar
- 8 oz self-raising flour

Method

1. Set oven to 350 Fahrenheit or mark four.
2. Grease baking sheets.
3. Cream the butter and icing sugar together in a bowl until very soft and fluffy.
4. Gradually stir in the sifted flour and knead lightly.
5. Roll out into 1/8-to-1/4-inch thickness on a lightly floured surface.
6. Cut out the biscuits with a plain or fluted cutter, place on sheets and bake for 8 to 10 minutes until pale brown.
7. Transfer to a wire rack to cool and then sprinkle with sifted icing sugar.

*Courtesy of "Favourite Farmhouse Recipes", compiled by Carole Gregory
and published by J. Salmon Ltd.*