



Tigers Recipe Card : Shortbread

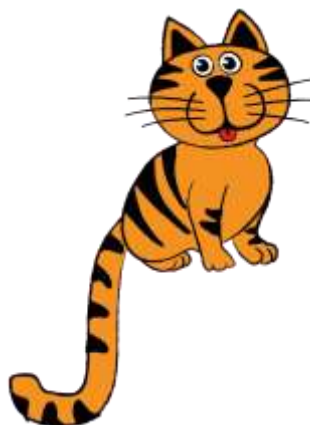
A lovely crumbly shortbread for you and your child to make together. When cooled they can be dipped in chocolate for an indulgent treat or iced with sugar and sprinkles.

Ingredients:

125g/4oz butter

55g/2oz caster sugar, plus extra to finish

180g/6oz plain flour



Method:

1. Heat the oven to 190c/375f/Gas 5
2. Beat the butter and the sugar together until smooth
3. Stir in the flour to a smooth paste
4. Turn onto a floured surface and gently roll out to 1cm/ inch thickness
5. Cut out shapes, fingers or rounds (use a cup if you don't have cutters) and place onto a greased baking tray
6. Sprinkle with caster sugar if desired and chill in the fridge for 20 minutes
7. Bake in the oven for 20 minutes until golden brown
8. Turn onto a wire rack to cool.

