Shortbread biscuits

Ingredients



125g / 4oz butter
55g / 2oz caster sugar
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 get a smooth paste. Turn on to a work surface and gently roll out until the paste is 1cm/½in thick.
4. Cut into rounds or fingers and place onto a baking tray. Sprinkle with icing sugar and chill in the fridge for 20 minutes.
5. Bake in the oven for 15-20 minutes, or until pale golden-brown. Set aside to cool on a wire rack.

Answer the Questions

1- Write the ingredients we need in to cook the biscuits.

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2- How many minutes do we need to bake the biscuits in the oven?

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LIVEWORKSHEETS