

PREPARATION FOR PRACTICAL

Hygiene – Aprons, Hands, Surfaces

Ingredients

100g butter, 50g caster sugar, 150g plain flour

Modification options – orange or lemon zest, 50g chocolate chips, 50g raisins, 50g dried cranberries. Sprinkles / Melted Chocolate to drizzle



Equipment - Large mixing bowl, medium bowl, scrap bowl, wooden mixing spoon, teaspoon, fork, sieve, baking tray, cooling rack, palette knife, pastry cutter. Baking parchment.



SHORTBREAD BISCUITS



Ingredients

100g butter

50g caster sugar

150g plain flour

Modification options – orange or lemon zest,

50g chocolate chips or 50g raisins, 50g dried cranberries.

Sprinkles / Melted Chocolate to drizzle

Method

1. Pre-heat oven to **180C**.
2. Grease a baking tray or line with baking parchment.
3. Sieve the flour into a large mixing bowl.
4. Add the butter and use the rubbing method to combine the fat and flour until it resembles breadcrumbs.
5. Stir in the caster sugar.
6. Add chocolate chips or lemon/ orange zest.
7. Squeeze the shortbread mixture to make a dough.
8. Roll out or press into cutters to make your shapes.
9. Bake for about **10 - 15 minutes** until lightly golden.

