

# CHRISTMAS SHORTBREAD

## Recipe

125g butter

125g plain flour

65g rice flour or 65g plain flour (so in total 190g plain flour.

50g caster sugar

## Method

- 1 Oven 170°C 10-12 minutes
- 2 Cream together sugar and softened butter.
- 3 Mix in flours. And work in well.
- 4 Knead together.
- 5 Roll out between one and half a centimetre thick.
- 6 Cut out biscuits and bake. They should only be slightly golden on the edges.

Put them on a cooling rack and leave them to cool before sliding off onto the paper.

Leave to cool for 5 minutes before putting them in your container and leave the lid off.