Community Integrated Care®

Easy Shortbread Recipe

CARE TO COOK

Ingredients



110g Unsalted Butter



50g Caster Sugar



135g Plain Flour



25g Fine Semolina



Extra Caster Sugar, For Dusting

For Decoration:



Milk Chocolate



Sprinkles

Equipment

Community Integrated Care



Oven



Apron



Fork



Baking Tray



Mixing Bowl



Knife

OR



Cookie Cutter

Method

Wash your hands and put on your apron.



Turn on the oven and set it to 160 degrees.



Put a little butter on each tray and sprinkle a little flour on each tray.



Mix butter and sugar and stir until it looks pale and fluffy.



Add flour and semolina and mix gently until it becomes dough.



Make the dough smooth and put the dough on a table with a little flour.



Knead the dough quickly.



Roll the dough out until it is 1cm thick.



Use a knife or cookie cutter to cut the shortbread into shapes.



Put the shapes onto the trays and leave space between each one.



Use a fork to make small holes on top.



Put the trays in the fridge for 30 minutes to chill.



Remove the trays from the fridge and put them in the oven for 30 minutes. Take them out when the edges are light golden.



Cool the shortbread on the trays for 5 minutes and then move on to a wire rack.



Sprinkle caster sugar onto the shortbread whilst they are still warm and then leave to cool completely.



Decorating Tip: Dip one end of your shortbread into melted chocolate and finish with colourful sprinkles.

