



# Bake shortbread biscuits

These classic biscuits are delicious and easy to make. They are buttery, sweet and very satisfying. Shortbread biscuits are a traditional Scottish treat and they are usually made in the following shapes: fingers (as shown here), rounds and petticoat tails (frilled triangles). This recipe makes enough shortbread for eight people.



## Allergy information

Ingredients in **bold** are allergens. Allergens are substances that can cause allergic reactions in some people. If you have a food allergy, carefully check the items listed. You can find more information at [tinyurl.com/TWJ-allergy](https://tinyurl.com/TWJ-allergy)

## What you need

- **120g butter**
- **175g plain flour**
- **A pinch of salt**
- **60g caster sugar**
- **Rolling pin**
- **20cm round or square loose-bottom baking tin**
- Knife
- Fork



## Instructions

- 1 Preheat the oven to 190°C/170°C (fan).
- 2 Lightly grease the baking tin with a bit of butter.
- 3 Use your fingertips to rub together the butter, flour and salt in a bowl until the mixture starts to look like breadcrumbs.
- 4 Add in the caster sugar and then knead it all together in the bowl until it combines to form a soft ball. Chill for around 30 minutes.
- 5 Roll out the chilled dough on a floured surface so it's about 5mm thick and the same size as the baking tin. Press it all into the tin until completely flat.
- 6 Using a knife, score cuts into the mixture – but not right through – to divide into the right sizes for biscuits, then use a fork to prick the surface.

- 7 Bake for 30–35 minutes until it is light golden brown.
- 8 Once you have taken it out of the oven, sprinkle caster sugar on top and allow the shortbread to cool in the tin.
- 9 Remove the shortbread from the tin when it has cooled down, and using the knife marks you made earlier, cut into slices.

## MIX IT UP

You can use the basic mixture to make whatever shapes you wish. Try using cookie cutters to make fun designs. If you do this then cut the cooking time to 20–25 minutes but you should double the mixture to make the shapes.

Head to [theweekjunior.co.uk/activityhub](https://theweekjunior.co.uk/activityhub) for more crafts and recipes.



SCAN ME

## LONG HISTORY

The first printed recipe dates back to 1736.



Shortbread fingers.

**WARNING!**  
Get an adult's help when using sharp knives or hot ovens.