

STAR RECIPE: SHORTBREAD (Makes 20)

This recipe is from the week 2 and week 3 menus and the allergen group is noted in red: Gluten

Ingredients

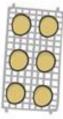
200g dairy-free butter	100g caster sugar plus extra to finish
300g plain flour	

<u>Method</u>

- 1. Heat the oven to 190c.
- 2. In a large bowl beat the butter and sugar until they have combined and are smooth.
- 3. Sift the flour, stir into the mixture and mix well.
- Flour the work surface and roll the mixture onto it until it is 1cm or ½ inch thick.
- 5. Cut into fingers and place onto a baking tray.
- 6. Sprinkle with caster sugar and chill in the fridge for 20 minutes.
- 7. Transfer to the oven and bake for 15-20 minutes until the shortbread is a pale and golden-brown in colour.
- 8. Once cooked and removed from the oven, and place shortbread onto a wire rack to cool.

Serve and enjoy 🕹









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