

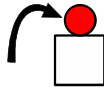























METHOD

1    180°C
1. Turn the oven on to 180 degrees Celsius.






2        
2. Mix the butter and sugar together in a big bowl.

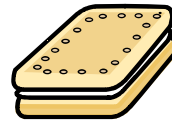
3     
3. Sieve in the flour and mix w

 
mix well.

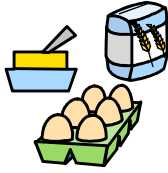
4      
4. roll out and use cutters to make shapes.

5
5

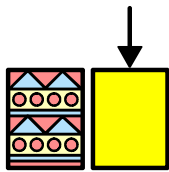
    
put on a baking tray and cook for 15 minutes.



SHORT BREAD BISCUITS



Ingredients

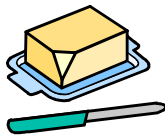


190g

plain



flour



125g

butter



55g

caster sugar