

Shortbread Cookies



Ingredients

250g Butter (room temperature)

75g Castor Sugar

300g Plain Flour

1 Tablespoon Water

100g Cornflour

2 Tablespoons White Sugar

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Method

1. Preheat oven to 160 degrees Celsius
2. Beat butter and castor sugar in a bowl with an electric mixer until light and fluffy
3. Stir in half the water and flour. Once the consistency has smoothed, add the other half of the flour and water and continue to mix until smooth.
4. Once mix is smooth, turn onto a lightly floured surface and knead until smooth
5. Put in fridge to rest for 30 minutes
6. Roll your mix out until it is about 2-3cm thick
7. Cut into your desired shape, or use a cookie cutter to get creative.
8. Line a baking tray with baking paper and non-stick oil.
9. Place your cookie shapes onto your baking paper, and sprinkle your cookies with white sugar
10. Bake for about 40 minutes, or until brown
11. Once cooked, place cookies on a cake rack to cool.