

Shortbread

Why not bake a batch and wrap in a gift bag for your loved ones?

Ready in **45** minutes Serves **12**

Ingredients

- 200g margarine
- 100g caster sugar
- 200g plain flour
- 100g rice flour
- extra caster sugar for dusting

Method

1. Preheat oven to 150°/Gas 4.
2. Line a flat baking tray with parchment paper.
3. Sift flours and sugar into a mixing bowl.
4. Work these into the margarine to make a dough.
5. Roll out to about 1cm thick and cut into shapes as required.
6. Bake for 20 to 25 minutes until crisp.