

## Shortbread

### Ingredients

100g butter  
50g caster sugar  
100g plain flour  
50g cornflour  
pinch of salt



1. Preheat oven to 165C.
2. Cream the butter and sugar until light and fluffy.
3. Sieve the flour, cornflour and salt and mix into the creamed butter and sugar until well incorporated.
4. Roll out and cut into rounds. I used a 58mm/2¼inch cookie cutter and got 12 cookies from the mix.
5. Bake for 15-20 minutes, or until pale golden.
6. Remove to a wire rack to cool and dust with sugar while still warm.

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