

All Butter Chocolate Shortbread

Makes 16-20

Hands-on Time 15 minutes (plus chilling)

Baking Time 30 minutes

Ingredients

- 210g unsalted butter (softened, plus extra for greasing)
- ¼ tsp plus a pinch fine salt
- 100g plus 1 tbsp caster sugar
- 225g plain flour
- 75g cocoa powder

Equipment

- Scissors
- Baking parchment
- 20cm x 20cm square cake tin
- Mixing bowl
- Wooden spoon
- Sharp knife

Method

1. Prepare the Tin

- Cut a piece of baking parchment to line the bottom and sides of the tin. Grease the tin with butter and line it with the parchment.

2. Make the Dough

- In a mixing bowl, beat the butter with a wooden spoon until light and smooth.
- Add the salt and 100g of sugar. Beat again until combined.
- Add the flour and cocoa powder. Fold gently into the butter mixture until just combined. Avoid overworking the dough.

3. Shape and Chill

- Transfer the dough into the lined tin. Break up any lumps and press the dough evenly into the tin, smoothing the top.
- Chill the dough in the fridge for at least 30 minutes.

4. Bake the Shortbread

- Preheat the oven to 170°C/150°C (fan)/325°F/Gas Mark 3.
- Bake the shortbread on the middle shelf for 30 minutes.

5. Cut and Finish

- Remove the shortbread from the oven and immediately cut it into pieces in the tin using a sharp knife.
- Sprinkle a pinch of salt and 1 tbsp of sugar over the top.

6. Cool and Serve

- Let the shortbread cool completely in the tin. It will harden as it cools.

Enjoy!