

All Butter Shortbread

Makes 16-20

Hands-on Time 15 minutes plus chilling

Baking Time 30 minutes

Ingredients

- 210g unsalted butter (softened, plus extra for greasing)
- 1/4 tsp fine salt
- 100g caster sugar (plus 1 tbsp for sprinkling)
- 300g plain flour

Equipment

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

Method

1. Prepare the tin

- Cut a piece of baking parchment to line the bottom and sides of the tin. Shape it around the base for a neat fit.
- Grease the tin with butter and line it with the parchment.

2. Make the dough

- In a mixing bowl, beat 210g butter with a wooden spoon until light and smooth.
- Add the salt and 100g caster sugar, and beat again.
- Fold in the flour until just combined, being careful not to overwork the dough. Scrape the sides and bottom of the bowl to ensure everything is incorporated.

3. Shape the shortbread

- Transfer the dough to the lined tin, breaking it into smaller pieces for even distribution.
- Press the dough into the edges and flatten the top, handling it as little as possible.
- Chill 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.
- Prick the surface of the dough all over with a fork.
- Bake on the middle shelf for 30 minutes, or until golden.

5. Finish and serve

- Remove from the oven and immediately cut into portions using a sharp knife. Avoid scratching the tin.
- Sprinkle 1 tbsp caster sugar over the top.
- Let the shortbread cool completely in the tin before serving.

Enjoy!