

# Peanut Butter Shortbread

**Makes 16-20**

**Hands-on Time 15 minutes (plus chilling)**

**Baking Time 30 minutes**

## Ingredients

- 190g unsalted butter (softened, plus extra for greasing)
- 90g smooth peanut butter
- 1/4 tsp fine salt
- 110g caster sugar (plus 1 tbsp for sprinkling)
- 300g plain flour

## Equipment

- Scissors
- Baking parchment
- 25cm x 20cm deep-sided tin (brownie tin)
- Mixing bowl
- Wooden spoon
- Fork

## 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 the peanut butter and 190g butter until light and smooth.
- Add the salt and 110g 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!