



Festival Shortbread

This is a really easy recipe and great to make with children to help!

225g Butter
100g caster sugar
275g plain flour sieved
50g semolina

Cream the butter and sugar until pale and mix in the dry ingredients until binds together (this is where kids can help by getting their hands in the bowl!)

Press into a 12in by 8in greased and floured tray (again kids can have fun pushing the mix into the tray). Smooth with the back of a spoon and prick all over with a fork.

Cool in the fridge for half an hour and then bake for 30 mins at 150C. Mark into 12 pieces in the tin and, when cool, leave on a wire rack. Can be frozen for a month.