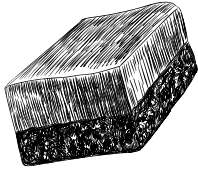


The Cellar

Relaxed Dining at Weston Hall

From Home

Afternoon Tea Shortbread



Shortbread Ingredients

225g of butter

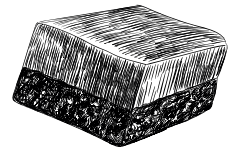
110g of caster sugar

225g of plain flour

110g of cornflour

10g of caster sugar, for sprinkling

Vanilla



Shortbread Method

Cream together the butter and sugar in a large mixing bowl. Gently incorporate the flours until smooth, then break the dough into 4 pieces. Roll out into 5cm long logs, wrap in cling film and place in the fridge to set for at least 2 hours

When nice and firm, remove the cling film from the logs and slice into 5mm thick discs. Lay the biscuits out onto a baking tray, then place in the oven for around 8 minutes, until nicely golden brown

Remove from the oven, sprinkle with sugar and place on a wire rack to cool.