**Andy’s Short Bread**

* 250g (2 cups) plain flour
* 150g (2/3 cup) butter, softened (room temperature)
* 60g caster sugar (1/3 cup), plus extra for sprinkling

Preheat oven to 180C/Gas Mark 4 (or 350F)

1. Grease the baking tin/line with parchment paper (a round one is great if not any small tin)
2. Add the butter (room Temp) and sugar to a mixing bowl. Cream it together using an electric mixer, or if you don’t have one, a spoon.
3. Sift the flour into the bowl and gently mix it until it is mixed in.
4. Using your hands, mix together until a soft dough has formed.
5. Press the dough into the baking tin, use your hands to ensure the dough is flat and reaches the edge of the tin.
6. Using a knife, gently score the shortbread into biscuit size pieces.
7. Optional: use a fork to decorate the shortbread biscuits.
8. Bake in preheated oven for around 10 minutes, don’t let the biscuits brown.
9. Take the shortbread biscuits out of the oven and gently score again.
10. Sprinkle a little caster sugar over the surface.
11. Leave the biscuits to cool before removing them from the tin.