



All-butter Shortbread



18 Slices



10 mins prep
30 mins cooling
35 mins cooking



Eat within 2 weeks



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All-butter shortbread is a bake enjoyed all year round, but at Christmas they just feel extra special. My shortbread recipe has been carefully created over the years to provide the most buttery, melt-in-the-mouth biscuit.

Whilst simple to make, the tactile elements of rubbing the butter into the flour mix and gently pressing the shortbread into the tin allow you to ground yourself in the moment.

Whilst the shortbread cools in the fridge before baking, why not pop on a Christmas playlist and take part in some self-care amongst the stress of the season.

INGREDIENTS & EQUIPMENT



Ingredients

175g Plain Flour
75g Cornflour
75g Caster Sugar (Plus a little
extra for topping)
175g Butter

Equipment

9" square baking tin
Baking paper
Pastry brush*
Scissors
Mixing Bowl
Fork
Knife

*if you don't have a pastry brush, you can use a piece of kitchen towel

ALL-BUTTER SHORTBREAD

These delicious treats are perfect for the festive season. They make a great gift; wrapped in brown paper & tied with ribbon



Method

- 1 Grease and line your tin with baking paper ([download how-to here](#)), cutting the corners so that the paper lies flat on each side. Preheat your oven to 160°C/140°C fan/gas mark 3.
- 2 Add the plain flour, caster sugar and cornflour to a mixing bowl and gently combine with your hands.
- 3 Slice your butter thinly and add to the bowl, tearing into smaller chunks so it's easier to rub into the mix.
- 4 Using your fingertips, rub the butter into the flour mix. From time to time, tap the bowl on your work surface and the butter will come to the top. You're wanting your mix to resemble fine breadcrumbs.
- 5 With Shortbread, you want to press it into the tin when it still looks crumbly. So at the first sign of your mix coming together into a dough, tip it into your lined tin.
- 6 Guide the crumbly mix all across the tin, so you have an even coating. Then, using your fingers, press down until it becomes compact.

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- 7 Create small holes all over your dough, using a fork or the point of a knife. This is an important step as it allows air to escape whilst baking.
- 8 Pop your tray into the fridge (30 mins) or freezer (15 mins) until it is hard to the touch.
- 9 Place your shortbread into your pre-heated oven for 35 minutes until a very pale golden brown all over. If your shortbread isn't done after 35 minutes, place it back in for 3 minutes and repeat until baked.
- 10 As soon as the shortbread is out of the oven, sprinkle over a couple of tablespoons of caster sugar. Pick up your tray (remember your oven gloves!) and tilt at each corner so the sugar spreads evenly across the tray.
- 11 Whilst still warm, slice the shortbread into 18; 6 down and 3 across. Then transfer to a wire rack to cool. Keep in an airtight container and enjoy within 2 weeks.



STEP-BY-STEP PHOTOS





STEP-BY-STEP PHOTOS





TIPS & TRICKS



- When you've rubbed in the butter to the flour mix and it begins to come together, make sure you stop mixing. Overworking the mix into a dough will make the shortbread tougher and lose that 'short', buttery crispness
- If you like, you can leave the shortbread in the fridge for longer and bake at a later time or date. Just make sure it's covered over.
- It's important to slice the shortbread when it's hot; as they cool they become brittle and will break when sliced.