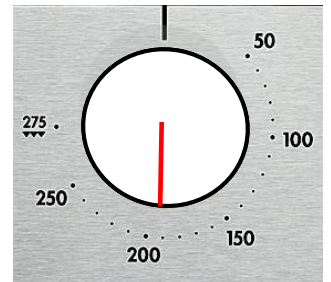


Simple shortbread

		
200g margarine	100g caster sugar	300g plain flour

1. Heat oven to 190C



2. Beat the sugar and margarine together until smooth with a spoon

3. Stir in the flour with a spoon so the mixture looks like breadcrumbs.



4. Put on the work surface and roll flat with a rolling pin.

5. Cut into circles with a cutter and put on a baking tray.



6. Bake in oven for 20 minutes and put on a rack to cool.