**Shortbread biscuit recipe**

**Ingredients**

• 150g plain flour, plus extra for dusting

• 100g butter

50g caster sugar, plus 1 tbsp for sprinkling

**Method**

1. Heat oven 170C/150C fan/gas 3. Put the flour, butter and sugar into a mixing bowl. Use your hands to combine the ingredients until the mixture looks like breadcrumbs, then squeeze until it comes together as a dough.
2. On a lightly floured surface, use a [rolling pin](https://www.bbcgoodfood.com/content/test-best-rolling-pins) to roll out the dough to a thickness of ½ cm. Cut the dough into fingers and place on a lined baking tray. Use a fork to create imprints, then sprinkle with the remaining caster sugar.
3. Chill the dough in the fridge for 20 mins, then bake for 15-20 mins until golden brown. Remove the shortbread fingers from the oven and leave to cool on the tray for 10 mins.