**Shortbread Fingers – Spring Show 2024 Recipe**

**Ingredients**

340g plain flour

100g sugar (plus extra to sprinkle)

227g butter

Line 8” square tin with baking parchment.

Oven 160C (Fan 140C) Gas mark 3

Mix together the flour and cubed butter to resemble breadcrumbs. Add the sugar and knead together to form dough. Roll out to fit tin.

Using a sharp knife mark the vertical and horizontal lines to form fingers (should make 12/16).Prick each one with a fork to make traditional pattern.

Bake for 45 minutes. Whilst still hot cut through the lines and then leave to cool for 5 minutes before removing to a tray. Sprinkle with a little sugar.