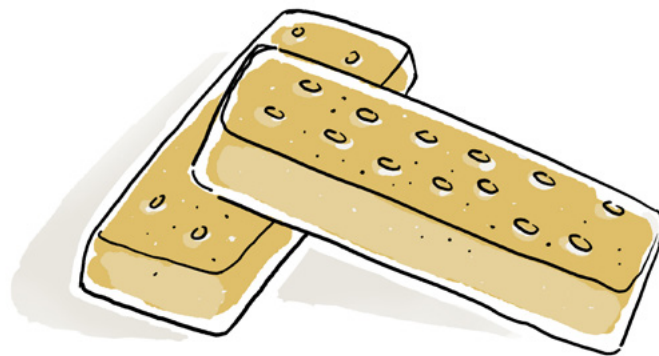


# Easy 3 Ingredient Shortbread



Bake these delicious shortbread cookies as a Christmas treat, using only 3 pantry staples!

## Ingredients:

- ❁ 3 sticks butter (340g) – salted or unsalted depending on your preference.
- ❁ 1 cup icing sugar (130g)
- ❁ 3 cups plain flour (375g)

## Method:

1. Beat the butter until smooth.
2. Slowly add the icing sugar and continue mixing until well combined.
3. Add the flour and mix on low speed until crumbly.
4. Gently knead the dough into a ball and place in the fridge for 30 minutes to chill.
5. Roll the dough out to  $\frac{1}{2}$  to 1cm thick. Use cookie cutters to make shapes.
6. Place the cookies onto a baking tray covered with baking paper.
7. Bake in a preheated 160 degrees Celsius oven for 12-15 minutes or until very lightly golden.
8. Allow to cool on the tray for 10 minutes, before cooling completely on a wire rack.

