



A LONG ESTABLISHED FAMILY FIRM

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THE WORLD'S FINEST RANGE COOKERS

Christmas Shortbread by David Pengelly

Ingredients

225g (8 oz.) Butter
115g (4 oz.) Caster sugar
285g (10 oz.) Plain flour
55g (2 oz.) Ground rice or corn flour

Method

- Cream all the ingredients together until it forms a soft dough, shape and decorate.

AGA (2 oven): Bake on the grid shelf set on the floor of the roasting oven with the cold shelf on the 2nd set of runners.

AGA (3 and 4 oven): Bake on the grid shelf set on the floor of the baking oven.

Everhot: put the shelf in the centre of the top oven (set at 190°C).

Bake for approximately 20-25 minutes until golden and firm, dredge in caster sugar when you take it out of the oven.