



SHORTBREAD RECIPE

Buttery and delicious biscuits for a great afternoon activity with the kids

- 100g butter
- 50g caster sugar
- 150g flour



1. Mix the butter and sugar in a bowl until smooth, stir in the flour until it is all combined.
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2. Sprinkle flour onto a work surface and gently roll out the mixture until it is ½ to 1 cm thick.
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3. Either use cookie cutters or have a grown-up cut out trousers shapes.
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4. Grease the baking tray, put your shortbread trousers on the baking tray, sprinkle with some sugar and pop in the fridge for 25 minutes.
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5. Take out and bake the shortbread trousers for 20 minutes at 170C/325°F/gas 3 or until golden.
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6. Let the shortbread cool on a wire rack for 10 minutes before eating.

MAKES 10
TROUSERS



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