

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



Makes 10 trousers 100g butter 50g caster sugar 150g flour

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





Raising funds for
 Bristol Royal Hospital
 For Children

In partnership with

