3 Ingredient Shortbread

Ingredients

1 cup unsalted butter, softened

Half a cup of sugar

2 cups of plain flour

Extra sugar to sprinkle on top after cooking

Preheat oven to 180 degrees

Method

- Put the butter and sugar into a bowl and cream together with a wooden spoon.
- Fold in the flour.
- When mixed thoroughly spoon into a lightly greased baking tray.
- Press down firmly.
- Cook for 30-35 minutes until golden brown.
- Remove from oven to cool.
- Sprinkle with sugar and slice into small pieces.
 EAT AND ENJOY

