

## Make Spitfire Shortbread



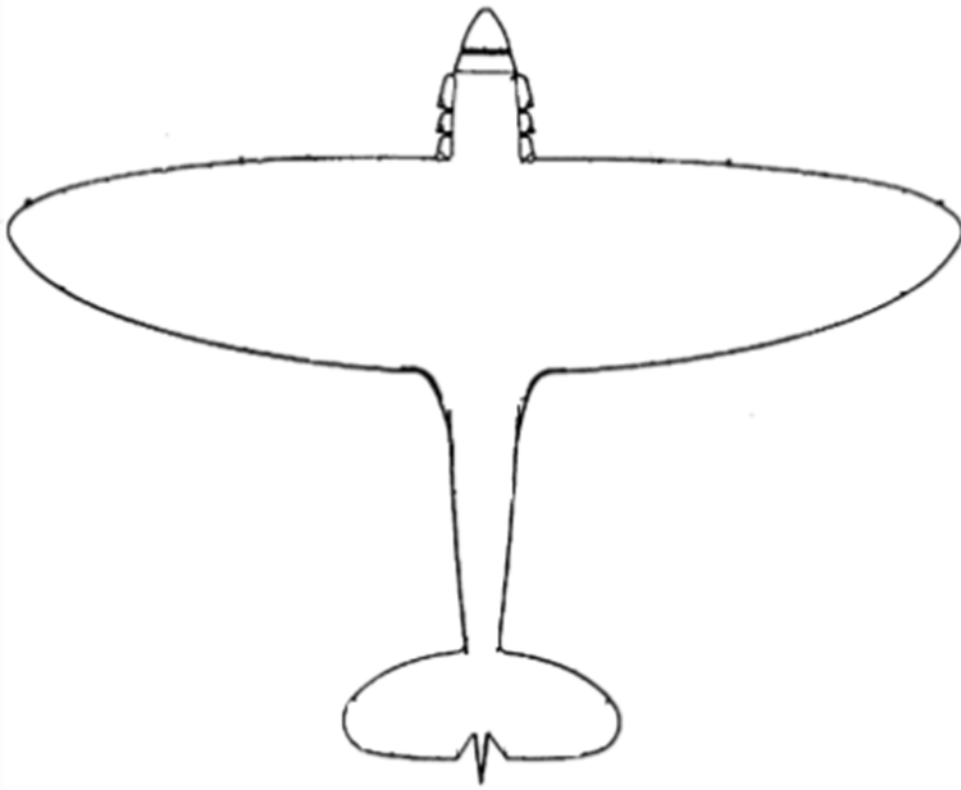
### INGREDIENTS

- 175g softened unsalted butter
- 100g caster sugar
- 225g plain flour
- 25g demerara sugar

### INSTRUCTIONS

- Lightly grease three large baking trays.
- Beat the caster sugar into the butter and then stir in the flour, bringing the mixture together with your hands and knead lightly until smooth.
- Roll the mixture into a sausage shape and wrap in baking parchment and chill until firm.
- Pre-heat oven to 160C/Fan 140C/325F/Fan 275F/Gas 3.
- Roll out the mixture and use the **template** to cut out your Spitfires.
- Put them onto prepared baking trays, allowing a little room for them to spread.
- Bake for 15 to 20 mins, until the biscuits are pale golden brown at the edges (They will still be a little soft when cooked and will become crisp as they cool).
- Lift them off the trays with a palette knife and leave on a wire rack to cool completely.
- **Decorate** with icing!

## TEMPLATE



## DECORATION INSPIRATION

