

Orgran's Famous Shortbread (Plain & Self-Raising Flour)

Ingredients:

2 ½ cup Orgran self raising flour (325g)
½ cup Orgran plain flour (60g)
220g Butter or Margarine
1 cup pure icing sugar

Preheat oven to 150 °C (300 °F)



Method:

1. Melt butter in a saucepan that large enough to mix all of the ingredients.
2. Remove from heat
3. Sift Orgran self rising flour, Orgran plain flour and icing into the saucepan. Mix well with a wooden spoon
4. Knead the dough for 1 minute or until well combined, add more self raising flour if the mixture is wet or sticky.
5. Roll into 1 cm thick shapes as you wish. (It is easier to work on a slightly greased surface)
6. Place on a greased oven tray lined with baking paper. Prick dough with a fork
7. Bake in preheated oven for 15-20 minutes or until lightly golden.

Makes 24