

## THE SHORTBREADS'RECIPE

## **INGREDIENTS**



- √375 g of flour
- ✓ 250 g of salted butter
- ✓125 g of sugar



## **DIRECTIONS**



- ✓ Mix the soft butter with the sugar.
- ✓ Add the flour. The dough is going to homogenize. (don't add any water!)
- ✓ Spread the dough on 1.5 cm high and then, cut it with a punch.
- ✓ Heat the oven to 180°C and bake 10-12 minutes.

## HELP!



dough = pâte
oven = four

to spread = étaler

a punch = un emporte-pièce