## THE SHORTBREADS'RECIPE

## INGREDIENTS

$\checkmark 375 \mathrm{~g}$ of flour
$\checkmark 250 \mathrm{~g}$ of salted butter
$\checkmark 125 \mathrm{~g}$ of sugar


## DIRECTIONS

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

## NELP!


dough = pâte
to spread = étaler
a punch = un emporte-pièce oven = four

