

# Shortbread Stars

## Ingredients



- 75g plain flour
- 50g margarine
- 25g caster sugar

1. Preheat the oven to 170°C / gas mark 5. Lightly grease a baking sheet

2. Carefully weigh out the ingredients

3. Rub the ingredients until they start sticking together.  
**Use your fingertips!**



4. Knead dough until it forms a ball.



6. Bake for 10 - 15 minutes until golden on the edges. If time ice when cool.

5. Roll out to the thickness of a £1 coin. Cut out stars and place onto baking sheet.

