



Shortbread

A Christmas classic!

Overview

- Rating | easy
- Prep | 5 minutes
- Chill | min. 30 minutes
- Cook | 8-10 minutes
- Total time | 45 minutes
- Makes | 12

You will need

- 1/2 cup butter, softened
- 1 mixing bowl
- 1 spoon
- Plastic wrap
- Baking tray

Instructions

01

Empty kit into bowl and add in butter. Mix until dough resembles wet sand, then shape the dough into a brick-like rectangle. Wrap in plastic wrap and refrigerate until hard (min 30 minutes), up to overnight.

02

Preheat oven to 350 degrees F (180 C). Remove dough from fridge and slice into approx 1cm thick cookies and place on baking tray.


03

Bake 8-10 minutes or until edges are just a hint of golden brown. Remove from oven and let cool on tray for 5 minutes before moving to cooling rack if you have one. Enjoy!

Tips

- Keep in a container for up to 5 days on the counter or 3 months in the freezer
- Cookies will hold their shape best when baked straight out of the fridge

lazy bake.

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