

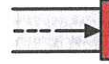


125g/4oz butter

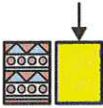


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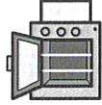
55g/2oz caster sugar, plus extra to finish


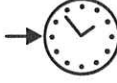
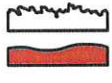


180g/6oz plain flour





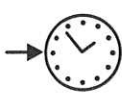



### Method

**1**   **5**  
1. Heat the oven to 190C/375F/Gas 5.

**2**   +      
2. Beat the butter and the sugar together until smooth.

**3**         
3. Stir in the flour to get a smooth paste. Turn on to a

  +      
work surface and gently roll out until the paste is 1cm/1/2in



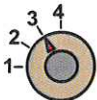



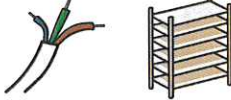
thick.

4.  Place  into  a baking tray.  Sprinkle  with  caster sugar  and

 chill  in  the fridge  for 20 minutes.

5.  Bake  in  the oven  for 15-20  minutes,  or  until

 pale  golden-brown.

6.  Set  aside  to cool  on  a wire rack.