

## Shortbread Biscuits



**Standard:**

Biscuit should not be too dry.

Are the biscuits cooked?

Not too much colour.

Use a warm oven - cannot be too hot.

**Food Safety Tips:**

Wash your hands before and during the making of this recipe.

Use food-handling gloves when handling food.

Sanitise all work surfaces when finished.

<b>Ingredients:</b>				Produces:	400 serve
				Scaled:	20 serve
Production Qty.	Scaled Qty.	Unit	Item	Sub-Recipe?	
4,000	200 g		Butter - Salted Natural 500gm		
2,700	135 g		Icing Sugar Gluten Free - 5 Kg		
2,000	100 g		Cornflour maize - 3 kg		
4,600	230 g		Flour Bakers - 20 kg		

**Method:**

Cream the butter and sugar in the mixer until light and fluffy, using the paddle.

Add the cornflour and flour slowly and mix well.

Knead into logs 4cm round and cut into slices 1cm thick.

Prick the top of each biscuit with a fork.

Bake slowly on a dry heat at 135 degrees for 20 minutes, or until the shortbread are showing some colour and are a little firm.

Allow to cool and tray up for service.