

Recipes from the Millers



Fiona's Shortbread

Ingredients

- 4 oz (100g) butter
- 2 oz (50g) caster sugar
- 6 oz (150g) Acorn Bank flour
- 2 tsp of vanilla essence (or ground ginger for a tangy version!)

Method

- First cream the butter and sugar together until they are smooth. Add the flavouring of your choice and fold in the flour to make a dough. Roll the dough out to about 1/8" (roughly 3mm) thick and use your favourite cutter to form the shortbread shapes.
- Bake at 200 deg C (180 deg C, or gas mark 4) for approximately 13 minutes, or until golden brown.
- Leave to cool for 5 minutes on a baking tray before sampling.

Sweet or spicy – your choice!