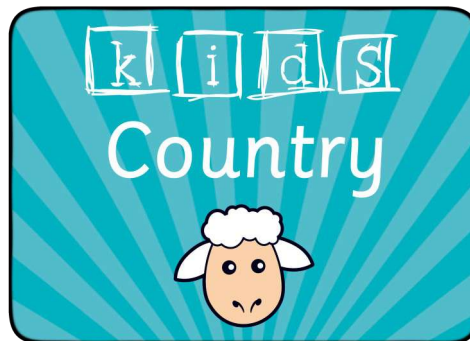


MARRIAGE'S
THE MASTER MILLERS



Magnificent Minibeast Shortbread

Try our Kids Country recipe!

There are many variations of this recipe.

Ingredients—shortbread

250gm /9oz Plain flour - 75gm/3oz Caster Sugar - 175gm /6oz butter

Top -

Dried fruit/ Sultanas / Cherries/ Icing sugar/ food colouring or jam,
lemon curd mixed into icing sugar and melted chocolate.

Method

1. Heat oven 160°/325°. Grease baking tray
2. Mix flour, sugar, and rub in butter until fine breadcrumbs.
3. Use fingers to form a dough, turn onto floured surface make sausage shape.
4. Cut in half, then cut each half into 5 pieces.
5. Now make your 10 minibeasts. Rest in fridge for 20 mins.
6. Bake for 15/20 minutes
7. Cool on a wire rack and be creative with your decoration.
8. Serve and enjoy!

Always ask for an adult's permission before cooking in the kitchen

