

Don't forget to wash your hands before you start!

VE Day

Front Room Street Party

## KIM'S FAMOUS SHORTBREAD BISCUITS



### You will need:

250g/9oz Butter

225g/8oz Caster sugar

275g/10oz Plain flour

25g/1oz Ground semolina

Mixing bowl

Baking tray

Cling film

Baking parchment



### What to do:

- 1) Make sure your hands are nice and cool so that the butter doesn't melt too much.
- 2) Put all of the ingredients together in a bowl.
- 3) Rub all of the ingredients together between your fingertips until mixed and starting to bind together.
- 4) Lightly knead the mix until it forms a ball.
- 5) Remove from the bowl, wrap in clingfilm and place in the fridge for 10 minutes.
- 6) Lightly dust a worksurface with flour.
- 7) Roll out the dough to roughly the thickness of a pound coin.
- 8) Use a cookie cutter, or the rim of a glass, to cut out as many biscuits as you can.
- 9) Lay them on the baking tray lined with baking parchment and use a fork to prick their tops.
- 10) Cook in the oven for around 20 minutes, or until golden brown.
- 11) Turn the tray half way through to make sure they brown evenly.
- 12) Leave them to cool on a cooling rack.
- 13) Sprinkle with sugar and enjoy!

