



Christmas Shortbread

125 g/4 oz unsalted butter

50 g/2 oz sugar

150 g/5oz plain flour

25 g/1 oz rice flour

sugar, to serve

Place the butter and sugar in a bowl and cream together until fluffy. Sift in the flours and work to form a soft dough. Knead lightly until smooth. Roll dough into a log shape, wrap in plastic wrap and chill for 30 minutes. Cut the roll into slices and place on a greased baking sheet. Bake in a preheated oven, 350 F, for 15-20 minutes until golden around the edges. Sprinkle with sugar and cool on a rack.