

♥ HOW TO MAKE ♥
Tea bag shortbread
uncalendared

225g unsalted butter - 125g caster sugar (plus extra for dusting)
225g plain flour - 110g cornflour - pinch of salt

Makes 15-20



1

Cream together butter and sugar until light and fluffy. Sift in the flour and cornflour, add the salt and mix until fully combined, bringing it together to form a dough.

Tip out onto a floured surface and lightly knead to a soft dough.
Roll out in-between two pieces of parchment paper (to prevent sticking) until 1cm thick.

2



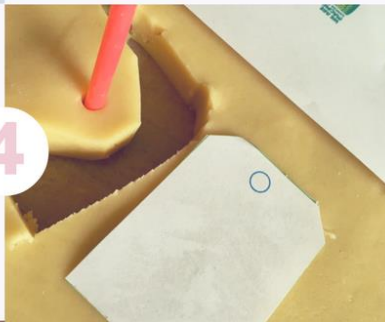
3

Use a cookie template to cut to shape. Alternatively, simply cut rectangular shapes, cutting the top corner edges off to create a luggage tag shape.

Using a straw, pierce holes at the top of each shape.

Chill for 30 minutes, then bake in a pre-heated oven for 20 minutes at 170 degrees fan (Gas mark 5)

4



5

Leave cookies on the tray to firm, re-shaping the hole using a straw.
NB: it's important to do this while the biscuits are still warm.

Generously dust with sugar whilst still warm. Once firm, transfer to a wire rack to completely cool.

Attached teabag label and enjoy!