



**HELLO
FRESH**

Classic Shortbread

perfect for sharing

Veggie

Preparation time : 90 min.



Plain Flour



Sugar



Butter



Egg



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Find the full recipe and preparation details online.
<https://hfresh.cottey.fr/en-IE/recipes/classic-shortbread-450>

Detach me! _____

Before you start

Plan ahead by checking the use-by dates of your ingredients. Rinse fresh produce and prepare the quantities listed below.

Utensils

Baking Sheet with Baking Paper

Ingredients for 1-6 people

Ingredient	2p	4p	6p
Plain Flour (grams)	150	150	150
Sugar (grams)	75	75	75
Butter (grams)	100	100	100
Egg (unit(s))	1	1	

Add yourself

Salt, pepper, oil and water according to taste.

Nutritional values

Per serving	Amount
Energy (kJ)	3542 kJ
Energy (kcal)	847 kcal
Fat	43.4 g
of which saturates	27.4 g
Carbohydrate	98.5 g
of which sugars	38.3 g
Dietary Fiber	3 g
Protein	11.8 g
Cholesterol	0 mg
Salt	0.99 g

Allergens

Milk, Wheat

Always check the product labels for allergen information.



Get Prepped

- Separate 1 **egg** white from the yolk.
- Reserve 1 tbsp **flour**.
- Add **sugar**, **butter** and remaining **flour** to a large bowl.
- Knead with your fingertips until the **butter** is incorporated and the dough has a crumble-like consistency.
- Add the **egg** yolk and mix until the dough is smooth.
Wrap in cling film or baking paper. Refrigerate until firm to touch, 30-45 mins.

TIP: To speed things up, freeze the dough instead, 15-20 mins.



Bake and Serve

- Place the shortbread shapes onto a lined baking tray, spacing them well apart.
- Bake for 10-15 mins, or until lightly golden.
- Leave to cool and serve.



Shape the Shortbread

- While the dough cools, preheat the oven to 190°C/170°C fan/gas mark 5.
- Sprinkle some reserved **flour** over your work surface and your dough.
- Using a rolling pin, roll the dough out to about 5mm thickness.
- Using round cookie cutters or a small round glass, cut out the shortbread shapes.
- Roll the remaining dough into a ball, and repeat the process until all the dough has been used.

Little Chef's TIP: Have the kids help shape the shortbread.

Enjoy your meal!