Scanning a recipe

Shortbread biscuits

Ingredients

- 125g / 4oz butter
- 55g / 2oz caster sugar
- 180g / 6oz plain flour

Method

1. Heat the oven to 190C / 375F / Gas 5.
2. Beat the butter and the sugar together until smooth.
3. Stir in the flour to get a smooth paste. Turn on to a work surface and gently roll out until the paste is 1cm/⅜in thick.
4. Cut into rounds or fingers and place onto a baking tray.
   Sprinkle with icing sugar and chill in the fridge for 20 minutes.
5. Bake in the oven for 15-20 minutes, or until pale golden-brown. Set aside to cool on a wire rack.

When you are reading a recipe it can be useful to scan it first:

- To check the ingredients you need.
- To see how long it will take to cook.
- To know when to switch the oven on.

You should be able to find all this information in the recipe.