



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/½in 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.