

SIMPLE SHORTBREAD

INGREDIENTS

4 ozs plain flour

1 oz castor sugar

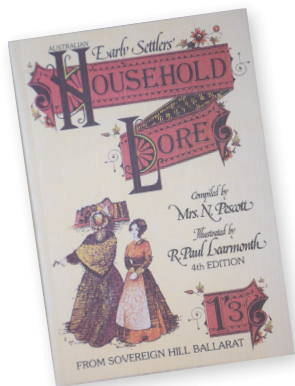
Scrape of lemon peel

2 or 3 ozs butter

Squeeze of lemon juice

METHOD

1. Sift flour, add sugar, lemon juice and peel.
2. Work in butter until all in one lump.
3. Turn on to board, flatten out to 1 inch thickness.
4. Form into circle and shape edge with fork.
5. Prick all over with fork, cut across in triangular pieces.
6. Place in 180 degree Celsius oven and bake for 20 minutes or until firm.



Extract from
'Early Settlers' Household Lore'.
Available from the
Sovereign Hill Online Shop