



# Classic Shortbread

perfect for sharing

Dessert 85 – 90 mins • Egg(s) not included



Plain Flour



Sugar



Butter

Pantry Items: Egg



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2024-W40

## Before you start

Our fruit, veg and herbs need a wash before you use them!  
We recommend reading the recipe in full before beginning to cook.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

## Cooking tools you will need

Baking sheet with baking paper

## Ingredients

	Quantity
Plain Flour	150 g
Sugar	75 g
Butter	1 pack

## Nutrition

	Per serving	Per 100g
<b>for uncooked ingredients</b>	<b>187.5 g</b>	<b>100 g</b>
Energy (kJ/kcal)	3543.8 kJ/ 847 kcal	1890.1 kJ/ 451.7 kcal
Fat (g)	43.4 g	23.1 g
Sat. Fat (g)	27.4 g	14.6 g
Carbohydrate (g)	98.5 g	52.5 g
Sugars (g)	38.9 g	20.7 g
Protein (g)	11.8 g	6.3 g
Salt (g)	1 g	0.5 g

*Nutrition for uncooked ingredients.*

## Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

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## Get Prepped

- Separate 1 **egg** white from the yolk.
- Reserve 1 **tblsp 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.

## 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.

## 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.

## Enjoy!