**Butter short biscuits**

Put oven on to 150° C, (300° F) or Gas Mark 3

4 oz (125g) butter or margarine

2 oz (60g) caster sugar

6 oz (170g) plain flour

Caster sugar for sprinkling over when cooked

Scales

Spoon and/or fork

Mixing bowl

Wooden spoon

Rolling pin

Heart cutter

Greaseproof paper

Baking sheets

Cover for work surface if working on something that is difficult to clean

Cream the butter and sugar until fluffy

Fold the flour into the butter and sugar mix and gently form into a ball with fingertips

Roll out on a floured surface to 1/8th inch thick and cut into the desired shape

If the dough is very soft, flour the top surface of the dough and roll out under a sheet of greaseproof paper

Lift the biscuits with a palette knife onto greaseproof paper on a baking sheet, prick each biscuit lightly, and bake in the centre of the oven for about 25 minutes, turning the tray round after 10 minutes. (In a fan assisted cooker, about 18 minutes total, turning after 9 minutes – but keep an eye on them, it might be shorter!)

When cooked, sprinkle with caster sugar

Store in an airtight container