

Shortbread like Granny still makes

Ingredients

11 oz [305 g] of self raising (or plain) flour

5 oz [140 g] castor sugar

8 oz [225 g] butter (not marg)

About 6 chopped crystallised cherries if desired

A tin about 8" x 10" with 1 ½" walls, [200mm x 250mm x 40mm]
(incidentally, made of quite rigid steel)

Method

Gently Melt the butter in a pan until it's clear, take it off the heat and add the flour and sugar while still warm in tablespoons until you get it into a solid stiff consistency.

Grease the tin thoroughly with butter, transfer the mixture and carefully flatten it down (avoid compressing it).

Take the 6 finely chopped cherries and scatter/place them reasonably evenly over the mixture in the tin. (When cooking for Andrew, press them down into the mixture.)

Pre-heat the oven to gas mark 4½ [185C, 360F] and place the tin in the middle and bake for 20 mins. Check the colour at this stage, and if you like it browner, leave for 5 mins more.

Take out of the oven, and after it has cooled for a couple of mins. cut up into sizes of your choice.

Leave to cool for about 10 mins. longer, then turn the shortbread out of the tin onto a cooling rack, then sandwich with a second rack and invert to get the pieces the right way up.