



## HOUT 5

(CLIL Lesson Plan – Unleavened dough: Shortbread)

### Task 5. Study the shortbread recipe:

#### SHORTBREAD RECIPE

(buttery shortbread biscuits)

##### Method

1. Preheat the oven to 190C/170C.
2. Beat the butter and the sugar together in a bowl until smooth.
3. Stir in the flour until thoroughly combined.
4. Knead the dough just enough to bring the mixture together into a smooth ball of dough.
5. Use a rolling pin to gently roll out until the dough is 1cm/½ in thick.
6. Cut into shortbread rounds or fingers and place onto a baking tray lined with baking paper.
7. Sprinkle with caster sugar and chill in the fridge for 20 minutes.
8. Bake in the oven for 15–20 minutes, or until pale golden-brown.
9. Set aside to cool on a wire rack.



##### Ingredients

125g unsalted butter, softened  
55g caster sugar, plus extra to finish  
180g plain flour



Vocabulary help? Access the project [Gastronomy e-Pictionary](#)

