

## HOUT 4

(CLIL Lesson Plan – Unleavened dough: Shortbread)

**Task 4. To avoid baking mistakes study the picture and then do the problem solving:**

### Common mistakes with sugar & butter ratio



### Problem solving

**If the shortbread dough is...**

- **1. too sticky** a) add a teaspoon or 2 of water
- **2. too soft** b) add more flour -one tablespoon at a time
- **3. too dry** c) add some extra flour
- **4. too wet** d) place in the fridge to firm up the butter

