



Shortbread Pastry

Ingredient	10 Portions	50 Portions	100 Portions
Plain flour	300g	1.5kg	3kg
Margarine	200g	1kg	2kg
Caster sugar	100g	500g	1kg

Key Points

For best results stop using the mixer just as the mix starts to come together.

This pastry mix can be rolled in clingfilm, labeled and frozen for later use

Kerrymaid baking block from Hannah's is a much better substitute for Margarine in this recipe

Method

1. Add the flour, sugar and margarine to the mixing bowl
2. Mix well
3. Roll out
4. Cut
5. Line a baking tray with parchment paper
6. Bake in the oven at 160°C for 15 minutes
7. Cool and serve

Allergens Wheat, Milk