

Old Course Hotel Shortbread

Ingredients

1lb 8 oz plain flour
1 lb unsalted butter
½ lb castor sugar
Pinch of salt

Method

1. Lightly cream butter and sugar
2. Combine with flour and salt
3. Handle as little as possible
4. Roll out cut biscuits
5. Place in fridge for 1 hour
6. Cook in oven 200` c
7. When ready remove from oven
8. Sprinkle with castor sugar allow to cool



OLD COURSE HOTEL
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A KOHLER EXPERIENCE