



Christmas Shortbread



Ingredients

- 6 cups of plain flour
- 1 cup of caster sugar
- 500 grams of butter

Method

1. Preheat the oven to 160°C.
2. Mix the butter and sugar together.
3. Add in the flour, one cup at a time until it forms dough.
4. Roll out and cut into shapes.
5. Decorate with Christmas cookie decorations.
6. Bake for 10-12 minutes.

Cooking Tip:

Make sure you keep an eye on the cookies as they can burn.

Christmas Shortbread Questions

1. List the three ingredients needed for this recipe:

2. What two ingredients are mixed first?

3. What is the last thing you do before putting the shortbread into the oven?

4. Make a list of all the nouns in the ingredients and method list.

5. Make a list of all the verbs in the method list.

6. Draw a picture of what your Christmas shortbread will look like.

Christmas Shortbread **Answers**

1. List the three ingredients needed for this recipe:

The three ingredients are plain flour, caster sugar and butter.

2. What two ingredients are mixed first?

The two ingredients that are mixed first are butter and sugar.

3. What is the last thing you do before putting the shortbread into the oven?

Before putting the shortbread into the oven, you need to decorate the shortbread cookies with Christmas cookie decorations.

4. Make a list of all the nouns in the ingredients and equipment list.

Flour, sugar, butter, oven, cup, dough, shapes, decorations.

5. Make a list of all the verbs in the method list.

Preheat, mix, add, roll out, cut, decorate, bake.

6. Draw a picture of what your Christmas shortbread will look like.

Answers will vary.



Christmas Shortbread



Ingredients

- 6 cups of plain flour
- 1 cup of caster sugar
- 500 grams of butter

Equipment:

- Electric mixer
- Large bowl
- Wooden spoon
- Rolling pin
- Christmas cookie cutters
- Christmas cookie decorations
- Baking paper
- Baking tray

Method

1. Preheat the oven to 160°C.
2. Mix together the butter and sugar using an electric mixer.
3. Add in the flour, one cup at a time until it forms a dough.
4. Place the dough on a bench and roll out to a chosen thickness.
5. Use the cookie cutters to create different Christmas shapes.
6. Continue rolling out the left over dough until it's all been used.
7. Decorate with Christmas cookie decorations.
8. Place the shortbread onto some baking paper and onto a baking tray.
9. Bake for 10-12 minutes.

Cooking Tip:

Make sure you keep an eye on the cookies as they can overcook.

Christmas Shortbread Questions

1. How many ingredients are needed for this recipe? List them.
 - a) 3
 - b) 4
 - c) 5

2. What two ingredients are mixed together first?
 - a) Flour and sugar.
 - b) Butter and flour.
 - c) Sugar and butter.
3. What happens if you don't keep an eye on the shortbread?
 - a) They will shrink.
 - b) They may overcook.
 - c) They will grow too big.
4. Why is the flour added one cup at a time?

5. What will happen if some of the shortbread are thicker than others?
 - a) They will take a longer amount of time to cook.
 - b) They will take a shorter amount of time to cook.
 - c) It doesn't matter. They will still turn out fine.
6. Circle which one happens first:
 - a) Decorate the shortbread with Christmas cookie decorations.
 - b) Cut the shortbread with the Christmas cookie cutters.
7. Circle which one happens last:
 - a) Place the dough onto a bench and roll out.
 - b) Place the shortbread onto baking paper.
8. Draw a picture of what your Christmas shortbread will look like.

Christmas Shortbread **Answers**

1. How many ingredients are needed for this recipe? List them.
a) 3 – The three ingredients for this recipe are plain flour, caster sugar and butter.
2. What two ingredients are mixed together first?
c) Sugar and butter.
3. What happens if you don't keep an eye on the shortbread?
b) They may overcook.
4. Why is the flour added one cup at a time?
The flour is added one cup at a time to make it easier for mixing. If all the flour was added, mixing it would become very hard. It also stops any lumps from occurring in the shortbread dough mixture.
5. What will happen if some of the shortbreads are thicker than others?
a) They will take a longer amount of time to cook.
6. Circle which one happens first:
a) Decorate the shortbread with Christmas cookie decorations.
7. Circle which one happens last:
b) Place the shortbread onto baking paper.
8. Draw a picture of what your Christmas shortbread will look like.
Answers will vary.



Christmas Shortbread



Ingredients

- 6 cups of plain flour
- 1 cup of caster sugar
- 500 grams of butter

Cooking Tip:

Make sure you keep an eye on the cookies as they can overcook very easily. The thicker the biscuit, the longer it will take to cook.

Method

1. Preheat the oven to 160°C.
2. Cream the butter and sugar together using an electric mixer. It should turn pale yellow and be very fluffy.
3. Add in the flour, one cup at a time. Mix together well with the wooden spoon until it turns into a ball of dough.
4. Place the dough on a clean bench and roll out the dough to a chosen thickness.
5. Use the cookie cutters to create different Christmas shapes.
6. Continue rolling out the left over dough until it's all been used.
7. Decorate your shortbread with the cookie decorations.
8. Place some baking paper onto a baking tray, and place the shortbread on top.
9. Bake for 10-12 minutes or until golden brown.

Christmas Shortbread Questions

1. How many ingredients are needed for this recipe? List them.

2. What is the electric mixer used for?

3. What happens if you don't keep an eye on the shortbread?

4. What does pale mean?

5. What equipment do you think is needed in this recipe.

Tip: They may be mentioned in the method.

6. What will happen if some of the shortbreads are thicker than others?

7. Make a list of all the nouns in the ingredients and method list.

8. Make a list of all the verbs in the method list.

9. Draw a picture of what your Christmas shortbread will look like.

Christmas Shortbread **Answers**

1. How many ingredients are needed for this recipe? List them.

Three ingredients are needed for this recipe. You will need plain flour, caster sugar and butter.

2. What is the electric mixer used for?

The electric mixer is used to cream together the sugar and the butter. This is to make the shortbread nice and fluffy, and soft.

3. What happens if you don't keep an eye on the shortbread?

If you do not watch the cookies as they are cooking, they could easily overcook and burn.

4. What does pale mean?

If something is pale, it is a lightly-coloured.

5. What equipment do you think is needed in this recipe. Tip: They may be mentioned in the method.

Electric mixer, large bowl, wooden spoon, rolling pin, Christmas cookie cutters, Christmas cookie decorations, baking paper, and a baking tray.

6. What will happen if some of the shortbreads are thicker than others?

If some of the shortbreads are thicker than others they will take longer to cook. The thinner the shortbreads, the quicker they will cook.

7. Make a list of all the nouns in the ingredients and method list.

Flour, sugar, butter, oven, electric mixer, cup, spoon, dough, bench, cookie cutters, shapes, shortbread, decorations, baking paper, baking tray.

8. Make a list of all the verbs in the method list.

Preheat, cream, add, mix, place, roll out, use, decorate, place, bake.

9. Draw a picture of what your Christmas shortbread will look like.

Answers will vary.