**Shortbread**



Try making these easy, buttery biscuits as homemade Christmas presents, with chocolate chips worked into the dough.

**Ingredients**

* 125g/4oz [butter](http://www.bbc.co.uk/food/butter) (2 parts)
* 55g/2oz [caster sugar](http://www.bbc.co.uk/food/caster_sugar), plus extra to finish (1 part)
* 180g/6oz [plain flour](http://www.bbc.co.uk/food/plain_flour) (3 parts)

**Preparation method**

1. Heat the oven to 190C/375F/Gas 5.
2. Beat the butter and the sugar together until smooth.
3. Stir in the flour to get a smooth paste. Turn on to a work surface and gently roll out until the paste is 1cm/½in thick.
4. Cut into rounds or fingers and place onto a baking tray. Sprinkle with caster sugar and chill in the fridge for 20 minutes.
5. Bake in the oven for 15-20 minutes, or until pale golden-brown. Set aside to cool on a wire rack.

Add dried cranberries, chocolate drops or lemon zest to the dough.