**THE SHORTBREADS’ RECIPE**

**INGREDIENTS**
- 375 g of flour
- 250 g of salted butter
- 125 g of sugar

**DIRECTIONS**
- Mix the soft butter with the sugar.
- Add the flour. The dough is going to homogenize. (don’t add any water!)
- Spread the dough on 1.5 cm high and then, cut it with a punch.
- Heat the oven to 180°C and bake 10-12 minutes.

**HELP!**
dough = pâte  to spread = étaler  a punch = un emporte-pièce
oven = four

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