

Strawberry Shortbread

I think shortbread has to be my favourite biscuit, they are buttery and crumbly, a perfect combination. The strawberries provide a little extra sweetness and bite to these moorish morsels. Makes 12 fingers

Ingredients;

1lb fresh strawberries

6 oz room temperature butter

3 oz sugar

6 oz all purpose flour

3 oz semolina/ pasta flour

Parchment paper

Baking sheet

9 inch square loose bottom pan, or equivalent



Pre heat oven to 170°F

Place the parchment on the baking sheet.

Wash and hull the strawberries, slice the strawberries 1/4 inch thick and lay them onto the parchment paper.

Bake for 1 hr 15 minutes. Turn the strawberries over and bake for an additional 1hr 15 minutes. Remove from the oven, the smaller slices will be ready now, the larger slices may require an additional 30 minutes. The slices should not be completely dehydrated, they should still be a little tacky to the touch and soft. They will continue to cook in the shortbread dough.

Heat oven to 300°F

Dice the strawberries and set aside, there should be roughly 4 oz of strawberries now.

Combine the butter and sugar until creamed together, add in the flours, and beat until just incorporated.

Add in the strawberries and beat a little more. Work the dough with your hands until it's smooth.

Press the dough into pan, push it all the way to the edges, and make sure it's an even thickness, about 1/2 inch, you can use a smaller rolling pin or smooth glass to do this. Prick the dough all over with a fork and pop it onto to centre of the lower oven rack, bake for 55 minutes.

Remove from the oven and slice into 12 even fingers and sprinkle with extra sugar. When it's cool remove from the pan and devour.

