

geraldine's shortbread

by Geraldine Hall

what you will need

50g/2oz plain white flour
50g/2oz wholemeal flour
50g/2oz corn flour
50g/2oz caster sugar
100g/4oz sunflower or olive oil margarine (softened)
25g/1oz dried fruit

Makes 10

Preparation time = 15mins

Cooking time = 15mins

**Cost per shortbread =
less than £0.15p**

get cooking

Sift flour and corn flour together into a bowl.

Add the sugar, dried fruit and margarine and mix together well to form a dough.

Roll out on a floured table or board - just under a 1cm thick.

Cut out biscuit with shape cutters and place on a lightly greased baking sheet.

Bake in the oven for 15 minutes 180C/ gas mark 4. They should be light brown.

Cool and dust with icing sugar.

alternatives

You can use any dried fruit - try cranberries, blueberries - or add chopped apricots.

top tips

Nice for a treat - share with friends.



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