

Peanut Butter Shortbread

Makes 16-20

Hands-on Time 15 minutes plus chilling

Baking Time 30 minutes

Ingredients

190g Unsalted butter plus extra for greasing (softened)
90g Peanut butter, smooth
1/4 tsp Fine salt
110g plus 1 tbsp Caster sugar
300g Plain flour

Cut a piece of baking parchment that can line the bottom and sides of the tin. I find it's best to turn the tin upside down and shape the paper around the base, so it then fits the tin nicely when you go to line it.

Grease the insides of the tin with some butter and line with the parchment.

Equipment

Scissors
Baking parchment
25cm x 20cm Deep-sided tin (Brownie tin)
Mixing bowl
Wooden spoon
Fork
Sharp knife

Add the peanut butter and 190g of butter to a mixing bowl and beat with a wooden spoon until light and smooth.

Add the salt and 110g of sugar and beat again.

Add the flour.

This time instead of beating the mixture, fold it into the buttercream. The aim here is to combine the flour but not overwork the dough. Scrape the dough around the sides of the bowl to clean them, and make sure you don't leave any bits at the bottom either.

Transfer into the lined tin. I find it's best to break up the dough if it's lumped together so you can distribute it evenly without touching it too much.

Press the dough into the edges of the tin and flatten so it's nice and even. Try not to handle the dough too much.

Pop the tin into the fridge to chill for at least 30 minutes.

In the meantime preheat your oven to 170°C/150°C(Fan)/325°F/Gas mark 3.

Prick the top of the shortbread all over with a fork.

Pop the tin into the oven onto a middle shelf for 30 minutes until golden.

Remove from the oven and immediately cut up the shortbread in the tin so you have nice sharp lines. Avoid scratching your tin though!

Sprinkle 1 tablespoon of sugar over the top.

Leave to sit in the tin at room temperature until cooled. At this point the shortbread should have hardened.

Enjoy!