

Fairy Ball Shortbread

9 oz Plain Flour
3 oz Corn Starch
3 oz Caster Sugar
8 oz Butter

1. Sieve flour, corn starch and sugar in a large bowl and mix.
2. Melt butter on low heat in pan.
3. Cool a bit and pour over dry ingredients.
4. Blend together with a spoon (to form kind of a ball)
5. Put into swiss roll tin, and press down to fit in tin.
6. Prick liberally with a fork
7. Bake at 150°C/300°F for 1 hour. (No need to pre-heat)
8. Check regularly, cooking times will vary.

GOOD LUCK!



Mystic
INVISIBLE



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