**Shortbread Fingers Recipe**

**Ingredients**

8oz salted butter

8oz plain flour

4oz caster sugar plus small amount for dusting

2oz cornflour

2oz semolina

**Method**

1. Mix flour, sugar, cornflour and semolina in a bowl, rub in the butter.
2. Knead well to form a smooth mixture
3. Divide into three equal pieces, roll out each piece into a rectangle. Flute the edges with a knife and prick all over with a fork.
4. Bake for at least 40-50 minutes at 125°C fan assisted/ 145 C°/Gas 2 until cooked through but not too brown. Dust lightly with caster sugar.
5. Cut into even fingers whilst still hot and gently place on a cooling rack. Each rectangle usually makes 7-8 pieces.