



Shortbread

9 ounces of Juvela flour mix
4 ounces of butter
One & a half ounces of sugar

Blend all the ingredients together in a warm bowl

Roll into a cake about 1/2 an inch thick on a floured board, and crimp the edges with a fork.

Place on a baking sheet and cook in the oven low down at mark 2 until the cake is firm and a golden brown (about an hour)

Score into twelve sections with a knife, and leave on the baking sheet until it has cooled to room temperature before removing

Break up into the twelve sections, and store in an airtight tin where it will keep for a few weeks



This recipe has been brought to you by The Cream Of Tartar Company Limited

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