

Wartime Scotch Shortbread



You will need:

4oz Margarine

4oz



8oz plain flour

8oz



2oz sugar

2oz





1. Melt 4 oz. margarine.



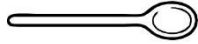
2. Add 8 oz. plain flour and 2 oz. sugar.



3. Mix well and knead until the mixture binds together.



4. If it is a little dry, crumble it again and add a splash of milk and re knead.



5. Put in an ungreased baking tin and press mixture down firmly so it is about 1/2 inch thick.



6. Prick the surface and then cut into 10-12 portions.



7. Bake in centre of moderate oven for 30 + minutes.
(Moderate = 180 C, 350 F or Gas Mark 4)



8. Remove, sprinkle lightly with sugar and serve.