

Mini Shortbread Finger

Allergens – **Gluten**, **Milk**

Ingredients

Quantity	Ingredient
150g	Cornflour
300g	Plain Flour (contains Wheat)
300g	Margarine (contains Milk)
150g	Caster Sugar

Method

1. Cream the margarine and sugar and add the flours.
2. Roll out dough, place in tray and mark with indentations to make 40 fingers.
3. Bake in an oven at 190°C, 375°F, Gas Mark 5 for 20 minutes until pale brown.
4. Allow to cool and separate into 40 fingers.

Nutritional Content per 22.5g

Energy (kcal)	Fat (g)	Saturated Fats (g)	NME Sugar (g)	Total Sugar (g)	Salt (g)	Carbs (g)
= 109.6	= 6.3	= 1.3	= 3.9	= 4.1	= 0.1	= 13.2

Portion size - Primary – 22.5g