

# Make a Valentine Bake



Whipping up a homemade Valentine treat is like delivering a scrumptious love note to your very special someone! There are lots of recipes you can make but this is our favourite.

## Shortbread Ingredients

- 150g plain flour
- 100g butter
- 50g caster sugar

## Method

1. Pre-heat oven to 170C / 150F / gas 3.
2. Add all the ingredients into a bowl.
3. Rub the ingredients together until they look like bread crumbs then squeeze them together to make a firm dough.
4. Roll the dough out - about 1/2cm thickness.
5. Cut out your biscuits - use a cutter or a dinner knife to cut around a heart template made from a cereal packet.
6. Prick the biscuits with a fork & leave to chill in the fridge for 20 minutes or so.
7. Bake for 15-20 minutes or until golden.
8. Leave the biscuits to cool on the baking sheet before moving them.
9. Wrap up your biscuits in greaseproof paper and secure with a ribbon or twine.
10. Enjoy!