

# Marvin's Splendiferous Shortbread

## Ingredients

150g Caster Sugar

300g Block Margarine or Butter (at room temperature)

400g Plain Flour

50g Cornflour

## Method

Preheat your oven to 180°C (160°C for a fan assisted oven) or Gas Mark 3 and grease a couple of baking trays.

Cream together the butter & sugar in a large bowl until it becomes light & fluffy. Get your hands in there!


Sift in your flour & cornflour and mix to form a stiff dough.

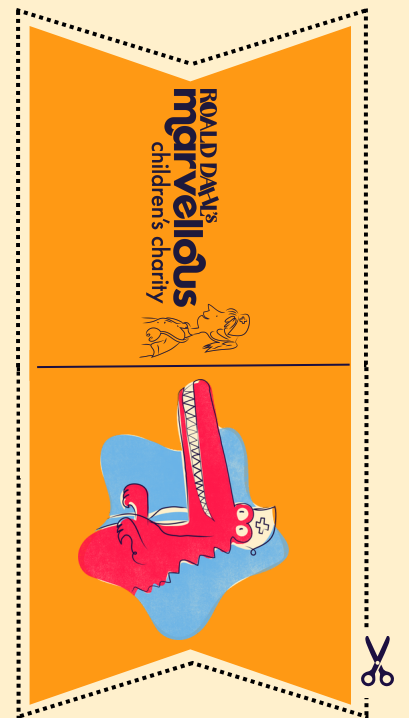
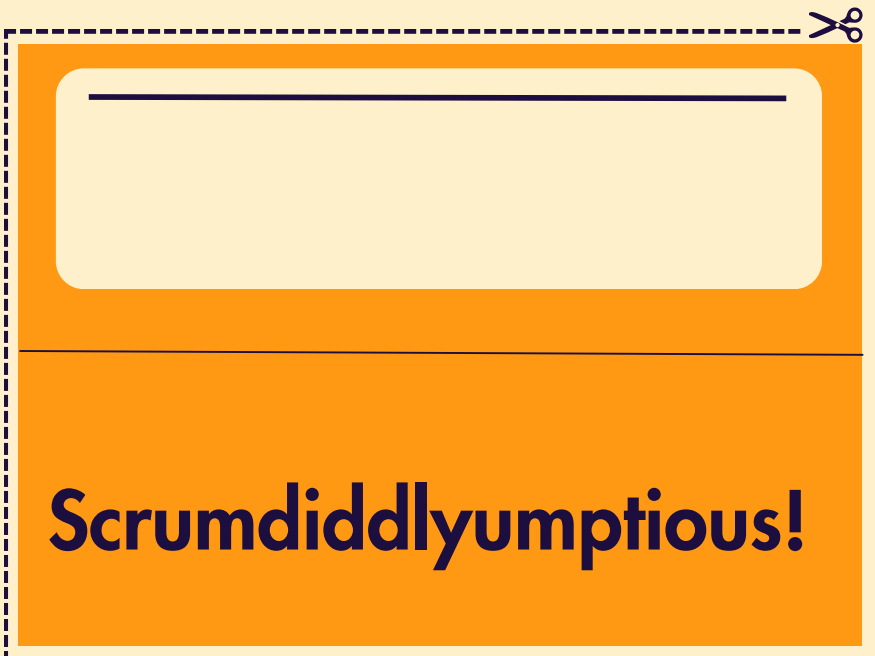
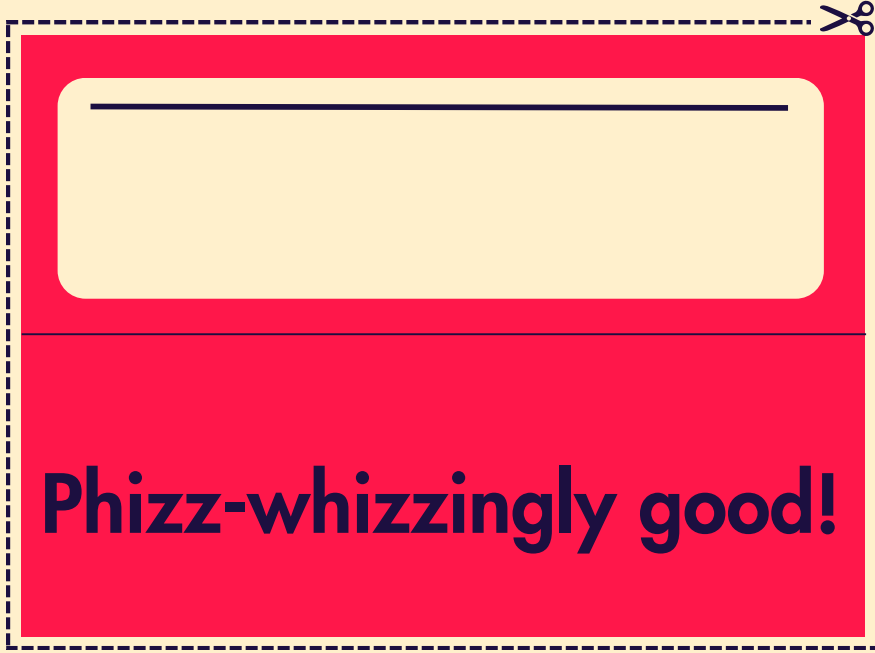
Roll your dough to around 1cm thick and cut into your desired shapes. Transfer each shortbread to your pre-greased baking trays and dock each one with a fork on top.

Bake in your pre-heated oven for around 15-20 minutes - the edges of the shortbread should be golden.

Remove from the oven and sprinkle a little sugar over. Leave to cool on their tray for 10 minutes before moving to a wire rack to cool completely.



Show off your bakes with  
cake flag and signs 



# Picnic Day Bingo

Print the bingo cards to play an exciting game of picnic bingo.  
Nominate a bingo caller - the first to get a vertical or horizontal line wins!  
You can ask for a small donation from each bingo player.

## Items to call

