How To
Make Mary Queen of Scots shortbread

Ingredients

_for the shortbread:_
- 175g caster sugar
- 280g unsalted butter
- 480g plain flour
- 2 tbsps caraway or fennel seeds
- Pinch of salt

_for the glaze:_
- Juice and zest of an orange
- Icing sugar to make a runny paste

1. Cream the sugar and the butter together with the caraway seeds and salt.
2. Sieve the flour into the mixture and gently work in with your hands until only just mixed like crumbs.
3. Use the heel of your hand to push the mixture 1cm deep into a round tin.
4. Bake at 150°C for 30-40 mins until a light golden brown. Be careful not to bake for too long.
5. Take the shortbread out of the oven and leave to cool.
6. Cut into triangles or ‘petticoats’.
7. Mix the orange juice and zest with enough icing sugar to make a runny paste and brush that onto the cooled shortbread.

Enjoy!

A recipe twist by Connie (age 12)

Top tips

- For the crumbliest, lightest texture, handle and mix as little as possible - and do not knead!
- Flatten it out gently with the heel of your hand (‘heeling’) and smooth out lightly with a rolling pin.

Mary Queen of Scots supposedly liked shortbread with caraway seed. She also liked oranges. See if you share her taste in sweet treats!

Based on a recipe by Benugo

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