

Ingredients Needed To Make Mary Berry Chocolate Chip Shortbread

- Plain flour(200g)
- Butter(150g unsalted, softened)
- Caster sugar(75g)
- Chocolate Chips(100g)
- Vanilla extract(1tsp)

Method

1. Preheat heat oven to 160°C and line tray with baking paper.
2. Cream the butter and sugar together in a mixing bowl till light and fluffy.
3. Add the vanilla extract to the creamed butter and sugar and mix.
4. Sift in the flour and combine to form a dough, then fold in the chocolate chips.
5. Roll out the dough on a lightly floured surface to desired thickness.
6. Cut the dough into shapes using a cookie cutter or slice into rectangles.
7. Place the cookies on the lined baking tray, leaving space between them.
8. Bake for 20-25 minutes till edges are slightly golden.
9. Allow shortbread to cool on wire rack before serving.