

# Tweety Shortbread



## Ingredients

- 175g plain flour
- 110g butter, softened
- 50g caster sugar
- 3 large strawberries, washed with the tops cut off
- Icing eyes, optional, you can buy these from supermarkets or online
- A yellow icing pen, optional, for decoration

## Method

1. Preheat the oven to 170°C /150 fan/gas 3
2. Beat the sugar and the butter in a large mixing bowl until it's light and fluffy.
3. Sift in the flour and mix well. Using very clean hands, bring the mixture together into a rough ball of dough.
4. Tip this out onto a lightly sugared chopping board. Then using a rolling pin, roll the dough into an oblong slab. You want it to be about 2cm thick.
5. Using a butter knife, cut the oblong into equal rectangular shapes because you want the shortbread to look like bricks.
6. Place them carefully onto a well-greased baking tray. Make sure to leave enough space between each one. Re-roll any leftover dough to make more bricks.
7. Sprinkle with a little more sugar and pop them in the oven to bake for 30 minutes.
8. Ask your grown-up helper to take the shortbreads out of the oven for you because the oven will be hot, hot, hot. Carefully place them onto a rack to cool.
9. Once they are cool, you can carefully stack the shortbread bricks on top of each other to make a wall shape.
10. Now we need to add your dickie birds! Place a few strawberries on top of your shortbread wall. Add two eyes and use two leftover leaves to be the bird's feet. To finish you could even draw on a beak using icing.