



Ingredients

200g Soft Unsalted Butter
100g Caster Sugar
3Tbsp Rum
200g Plain Flour
125g Semolina

2 Tbsp Caster sugar to decorate

Method

- Line and grease a 36 x 12cm (14" x 4¾") loose bottomed tart tin with baking parchment.
- Put the butter and sugar into the bowl of a stand mixer and mix until light and fluffy.
- Add the rum and mix again.
- Add the flour and semolina and mix until the dough starts to come together.
- Put the dough in the prepared tin and flatten and level with a small spatula.
- Use a fork to score the surface in horizontal lines.
- Place in the fridge for at least 1 hour.
- When ready to bake pre-heat the oven to 180 degrees centigrade (160 fan).
- Bake for 35 minutes.
- Sprinkle the extra sugar over the top.
- Leave to cool completely in the tin.
- When cool remove from the tin and cut into slices.

Rum Butter Shortbread Fingers