

Name:

shortbread

Scottish shortbread - family recipes make the difference

Task: Follow the QR-code and watch the video. Take notes on the space given to you!



[video](#)



hint

It is okay, if you don't understand every word in the video!

Task: Read the text and highlight important information!



challenging words

crumbly - krümelig

Middle Ages - Mittelalter

yeast - Hefe

caraway seeds - Kümmel

Name:

shortbread

Task: Read the text and highlight important information!

Shortbread – A Scottish Classic

Shortbread is a traditional biscuit from Scotland, known as a cookie in the United States. It is usually made with sugar, butter, and flour. Unlike most other biscuits, it doesn't contain baking powder or baking soda. This gives it a special crumbly texture. Shortbread is often eaten at Christmas or New Year in Scotland and is now popular around the world.

The history of shortbread goes back to the Middle Ages, when it started as a sweet bread. Over time, yeast was replaced by butter, which made it richer and tastier. In the 1500s, it became more popular, and Mary, Queen of Scots, enjoyed shortbread with caraway seeds. The first printed recipe appeared in 1736, written by a woman named Mrs McLintock. In the past, shortbread was seen as a luxury and saved for special occasions like weddings and holidays.

The name „shortbread“ comes from the old meaning of the word “short,” which means crumbly. The high amount of butter in the dough gives shortbread its soft and breakable texture. In the UK, “shortbread” and “shortcake” once meant the same thing. In the U.S., shortcake is softer and is often served with fruit.

Shortbread comes in different shapes. It can be made as round biscuits, large circles cut into wedges, or as thick bars called fingers. The dough keeps its shape well when baked and is often decorated with fork marks or patterns. People sometimes add nuts, spices, salt, or use special flours to create different versions. In old Scottish traditions, shortbread was believed to bring good luck. Today, it is still an important part of Scottish food culture and is loved by people all over the world.

Write down 5 fact that you find interesting!
