

Courtesy of The Red Cross – Please Donate



Shortbread

250g butter, softened
½ cup caster sugar
2 cups flour
¼ cup cornflour
good pinch of salt

1. Preheat the oven to 160°C. Line 2 oven trays with baking paper.
2. Cream the butter and sugar with an electric beater until the mix is light and fluffy. Sift in the flour, cornflour and salt. Mix together until combined.
3. Turn out the dough onto a lightly floured bench and knead gently for a minute. Pat or roll it out to about 10-12mm thick. Cut into squares and place them on the prepared oven trays. Bake for 25-30 minutes until just starting to colour.

Makes 24.



Thinking of Selling ?

Your Written Property Appraisal will include:



- FREE GIFT CARD (TSC)
- Written value range of your home
- Explanation as to how we determine the value range
- Explanation of our introductory commission
- Personalised in-depth details of sales relevant specific to YOUR home and YOUR area
- Explanation of what marketing options are open to you
- Explanation of what marketing options are open to you
- Explanation of what improvements to your property would achieve the best outcome
- Evaluation of current market conditions and outlook

All professionally bound plus an electronic copy for your Broker, Banker or Financial Advisor



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\$1,000 as a personal
thank you from us.

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Team
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**Two Dedicated
Salespersons Every Listing**

From 1983 through to 2009, Jasmine Sergeant enjoyed a successful career as a fine dining Chef in the UK. Here is a selection of recipes used during her career

Call Jasmine Sergeant of Team Commitment whenever you are curious of the value of your home.

Until then, please enjoy & feel free to share this selected recipe

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