This old shortbread recipe makes delicious biscuits but the measurements are in ounces and inches. Convert the measurements to grams and centimetres, then read and follow the recipe.

**Top tip**

To convert ounces to grams

1 ounce is the same as about 30 grams. So to convert ounces to grams, multiply the amount of ounces by 30.

To convert inches to centimetres

1 inch is the same as about $2\frac{1}{2}$ centimetres. So, to convert inches to centimetres, multiply the amount of inches by $2\frac{1}{2}$. 
## Grandma Ferguson’s Old Fashioned Shortbread Fingers

Use this recipe to practice converting measures. Ask an adult to help you.

### 1. Measure out:

- **Plain flour**: 6 oz (g)
- **Butter or margarine cut into small chunks**: 4 oz (g)
- **Caster sugar** (plus a little extra to sprinkle on top): 2 oz (g)

### 2. Mix together the sugar and flour in a large bowl.

### 3. Add the butter to the bowl and rub it into the sugar and flour mix with your fingers. Repeat until the mixture looks like sand.

### 4. Shape the mixture into a smooth ball and put it onto a baking tray.

### 5. Use a rolling pin to gently roll it flat. Aim for a shape that is roughly rectangular. Leave it quite thick: about \( \frac{1}{2} \) an inch, even at the edges.

\[ \frac{1}{2} \text{ an inch} = \underline{\text{\[ \text{centimetres} \]}} \]
6. Use an ordinary dinner knife to mark out a grid of rectangular finger shapes on the mixture. Lightly prick the top of the mix all over with a fork.

7. Ask an adult to bake it at 160°C, 325°F or Gas Mark 3 for 20 – 30 minutes. The biscuits are ready when they are a pale golden colour.

8. Take the biscuits out of the oven and sprinkle a little caster sugar on top.

9. When the biscuits have cooled, cut out the shortbread finger rectangles and enjoy a tasty treat!