Walker's Shortbread Fingers: serving the plain classic

From the teas.co.uk wiki

Walker's Shortbread Fingers: serving the plain classic, in summary: Ten plain fingers, 160g, of wheat flour, butter, sugar and salt. Serve them at room temperature, never dunk them, and pour a good black tea: being only lightly sweet, they let you pick the tea on its own merits.

Last reviewed by the teas.co.uk team in September 2026.

A plain finger is where a shortbread baker proves itself, because with no coating or filling there is nothing to hide a poor bake behind. Walker's has made shortbread since 1898, and the plain finger is the format we would judge it by.

Flour, butter, sugar and salt

The published ingredient list is as short as biscuits get: wheat flour, butter at 34%, sugar and salt. That matches the four-ingredient recipe Walker's describes, and it explains the whole character. Fat, not sugar, carries the flavour, the texture and the long finish, while the salt stops a rich biscuit from tasting flat. The allergen statement for this barcode lists wheat (gluten) and milk.

The crumb is short and sandy and collapses under the teeth rather than snapping. The finger shape is practical too: a rectangle bakes evenly and gives a consistent portion, and ten fingers across 160g works out at about 16g each by our own sums. The fork marks along the top let steam escape from the rich dough so it stays flat in the oven instead of rising into a dome.

Room temperature is the secret

Because shortbread is mostly butter, it is unusually sensitive to the temperature of the room. A finger straight from a chilly cupboard eats hard and tastes muted. Put a few on a plate when you fill the kettle and, by the time the tea is poured, the butter and the salt have both come through.

Keep the pack airtight, cool and dark. It turns stale instead of soft, which means an opened pack lasts well, but butter takes on other smells readily, so keep it away from anything strongly scented. And do not dunk: once the butter-rich crumb is wet there is no structure left in it, and a soaked finger simply gives way and sinks.

Fingers, Highlanders or Wee Shorties?

Walker's makes plain butter shortbread in more than one shape, and we stock three plain lines alongside the chocolate and caramel Wee Chunkies. The fingers are neat, even rectangles, which makes them the easiest to hand round on a plate. The Highlanders have their edge hand-rolled in Demerara sugar, and the Wee Shorties are mini fingers in individual snack bags.

Choose the fingers for a tea tray or for guests. They are barely sweet, which makes them unusually flexible: a pot of Assam or Darjeeling suits them, and so do black coffee and a glass of dry sherry. They even work with cheese: beside a mature cheddar, a finger eats more like a buttery oatcake than a sweet biscuit, and the chutney is best left in the jar.

The packs we stock

- Walker's Shortbread Fingers, 10 Pack 160g (barcode 039047011304)

What the label says

The published ingredient list for Walker's Shortbread Fingers, 10 Pack 160g (barcode 039047011304) says it contains wheat (gluten) and milk. Check the current UK pack before purchase; formulations and allergen advice can change.

Ingredients, as published: Wheat flour (wheat flour, calcium carbonate, iron, niacin, thiamin), butter (milk) (34%), sugar, salt.

Typical values per 100g	Per 100g
Energy	533 kcal
Fat	30.3g
of which saturates	18.9g
Carbohydrate	58.4g
of which sugars	16.2g
Fibre	2.1g
Protein	5.6g
Salt	0.7g

Ingredient and nutrition data for this barcode: Open Food Facts (openfoodfacts.org), ODbL. The pack in your hands is the final word.

What to drink with it

- Twinings Scotland's Ceylon Tea (International Blend), 20 Tea Bags 40g: A plain black Ceylon has the tannin to cut through rich butter, and its Scottish name suits a Speyside shortbread.
- Twinings Loose Leaf Earl Grey Tea, 125g: Loose-leaf Earl Grey from a pot is the proper way to do a plate of fingers, and bergamot is a classic partner for plain shortbread.

- Teapigs Darjeeling Earl Grey, 15 Tea Bags 37.5g: A lighter, more fragrant afternoon cup, since plain shortbread is not sweet enough to overwhelm it.

Elsewhere in the Walker's range

- Walker's Chocolate & Caramel Wee Chunkies Shortbread, 125g
- Walker's Shortbread Highlanders, 8 Pack 160g
- Walker's Shortbread Wee Shorties Mini Shortbread Fingers Multipack, 6 x 25g

The full range is on the Walker's brand page.

FAQ

What are Walker's Shortbread Fingers made of? Wheat flour, butter (34%), sugar and salt, according to the published ingredient list. They contain wheat (gluten) and milk.

Why do shortbread fingers fall apart in tea? They are mostly butter and flour, with nothing to bind them once wet, so a dunked finger loses its shape almost at once. Eat it beside the cup.

How much does each shortbread finger weigh? About 16g, working from 160g across ten fingers; the pack does not print a weight for a single finger.

Why does shortbread have fork marks on top? They let steam escape from the rich dough during baking, so the fingers stay flat instead of doming.

Does shortbread go with cheese? Yes. Plain shortbread is only lightly sweet and has a noticeable seasoning of salt, so it sits well beside a mature cheddar.

Curator's note: Take the fingers out of the cupboard when you fill the kettle, not when it clicks off. Those few minutes are the difference between a good biscuit and a very good one. Lee, teas.co.uk, Tunbridge Wells.

In short: Walker's Shortbread Fingers: serving the plain classic

Field	Detail
Brand	Walker's
Packs we stock	10 Pack 160g
Category	Shortbread
Allergens (as published)	It contains wheat (gluten) and milk.
Dunkable	No
Serve	At room temperature
Best with	A pot of Assam or Darjeeling, or black coffee

More from the tea wiki

- Tea and Biscuits
- Biscuit Dunking Physics: The Real Science
- Tea Pairing Principles: Reason, Don't Memorise

- Tea With Cake: The Pairing That Never Fails (If You Get It Right)
- Tea and Food Pairing: The Five Principles
- Scottish Biscuits and Tea: What Pairs With What

Earn rewards on teas.co.uk

Earn loyalty points on every order. Free to join.

+100 pts

Create your free account

Welcome bonus + earn on every order.



100 pts = 1 tree

Plant a tree in Scotland

Pledge points to our reforestation partner.



teas.co.uk · Tunbridge Wells, Kent · hello@teas.co.uk · 3-click cancel at teas.co.uk/cancel/