



The Olde Scots Kitchen



Shortbread

Ingredients

2 cups butter, softened
1 $\frac{2}{3}$ cups sugar
4 cups all-purpose flour
1 $\frac{1}{3}$ cups cornstarch
Sugar, for sprinkling

Directions

Preheat the oven to 160 degrees C. Line a baking tray with baking paper.

Cream the butter and sugar until fluffy. In a separate bowl, mix the flour and cornstarch. Slowly add the flour mixture to the butter and sugar, and mix until blended.

Roll out the dough to 2 $\frac{1}{2}$ cms (1 inch) thickness. Bake for 30 minutes or until lightly brown.

Remove from the oven and sprinkle the top with sugar whilst the shortbread is still warm. Cut into lengths, approximately 2 $\frac{1}{2}$ by 7 $\frac{1}{2}$ cms (1 by 3-inches).

The shortbread can be stored in an airtight container for up to a week.