



Scotch shortbread cookies

Makes 3 dozen

- 1 pound (4 sticks) butter, softened
- 1 cup sugar
- 4 tablespoons cornstarch
- 4 cups flour

Heat oven to 325 degrees.

Sift flour and cornstarch. Cream butter; add sugar and continue creaming. Then add flour and cornstarch to combine.

Work into a ball by hand and knead lightly for a minute.

Divide in half; pat into two 9-by-13-inch lightly greased pans.

Poke dough with a fork clean through all over.

Bake 25 minutes or until lightly golden. Cut each pan into 36 cookies while hot. You can sprinkle with colored sugar before baking, but it's not the traditional shortbread.

Recipe tested by Amy Schwabe