

Scottish Shortbread

2 cups butter, softened
4 cups all purpose flour

1 2/3 cups sugar
1 1/3 cups cornstarch

Preheat oven to 350. Line a medium sized baking sheet with parchment paper. Cream softened butter and sugar until fluffy. In a separate bowl, mix the flour and cornstarch. Slowly add the flour mixture to the butter mixture. Mix until blended. Dough will be very thick, and dry looking. Roll out the dough to one inch thickness (or a little more if you like). Bake for 30 minutes or until lightly browned. Remove from oven and sprinkle with sugar while still hot. Cut into lengths about 1 by 3 inches, while warm. (If you let it cool completely you will not be able to cut it, it will only crumble.) Can be stored in an airtight container for up to a week.

* Note:

The easiest way to roll it out is to just put it onto the cookie sheet, that you covered with parchment paper, and pat it out with your fingers a bit. Then cover it with a piece of waxed paper, and use your rolling pin to finish rolling it out. That way it doesn't stick to the pin, and it will be one less thing to wash. Of course most of the time I just pat it out with my fingers the whole way.