



## Lizzie's Kitchen Tested Recipe for Scottish Shortbread

### Ingredients:

- 1/2 cup confectioners' sugar
- 1/2 cup cornstarch
- 1 cup all-purpose flour
- 3/4 cup butter, softened
- 1 tablespoon granulated sugar

### Directions:

1. Sift confectioners' sugar, cornstarch, and flour together in a bowl. Add softened butter, using your hands to knead the mixture into dough. Wrap dough in plastic wrap, and refrigerate for no longer than 30 minutes.
2. Press cold dough into the bottom of a greased 8 x 8 pan (round or square; glass is best).
3. Bake at 325 for 30 minutes or until the edges are *very* lightly browned.
4. Sprinkle granulated sugar across the top. Cool completely, then cut into 8 servings.
5. P.S. Want to bake a bigger batch? Double the recipe and use a glass oblong baking dish.  
Want a more festive look? Used colored granulated sugar for the final dusting.  
(Many thanks to the Hurstbourne Baptist Church Book Clubs for both excellent suggestions!)

