



Perfect Shortbread

NIBBLEDISH CONTRIBUTOR

Ingredients

1 cup butter, softened
3 tbsp cornstarch
1/4 cup sugar
1 3/4 cups flour

Instructions

Preheat oven to 275.

In a large bowl, beat butter till fluffy. Gradually beat in cornstarch, then sugar. With a wooden spoon, beat in flour, about 1/4 cup at a time.

On a lightly floured surface or pastry cloth, roll out dough to 1/4 inch thickness. Using a floured, fluted 2 inch round cookie cutter, cut out cookies.

Place on wax lined baking sheets, prick each cookie 3 times with a fork. Freeze until firm. It can be prepared to this point and then stored in freezer bags for up to one month.

Place frozen cookies on baking sheet.

*Bake in oven for 40 to 50 minutes or until firm to the touch.
Remove from baking sheet and let cool on racks.*

It can be stored in an airtight container for up to 2 weeks.

Makes 24.