



## 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.*

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*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.*