



SCOTTISH SHORTBREAD

Recipe by Simmering Startfruit, courtesy of Mrs. Cartwright



Ingredients

227g | 1 cup salted butter, room temperature

100g | ½ cup white sugar¹

280g | 1 ¾ cups all-purpose flour

45g | ¼ cup white rice flour²

14g | 2 tbsp cornstarch³

1. Mrs. Cartwright used berry sugar, but regular granulated sugar works just fine.
2. Regular white rice flour, NOT glutinous rice flour!
3. Mrs. Cartwright's original recipe calls for 2 cups flour (250g) + 1 tbsp (12g) rice flour (no cornstarch), if you prefer her recipe.



Instructions

Yields
12-16 pcs

Prep Time
25 mins

Bake Time
45 mins

Rest Time
10 mins

Total Time
1 ½ hrs

1. Preheat the oven to 325 °F / 160 °C / Gas Mark 3.
2. Cream the butter, then add sugar and mix well.
3. Add the flours and cornstarch. Combine until a dough forms, but don't overwork the dough.
4. Roll out the dough ¾ of an inch thick. You can do this directly on some baking parchment if desired, in preparation for the next step.
5. Transfer the dough to a square or round 8-inch pan lined with baking parchment.
6. Prick deep holes with a fork most of the way through the dough. Use a knife to lightly score the dough into rectangular finger shapes or triangular petticoat tails, if desired.
Note: You can pre-slice the shortbread fingers before baking instead of after, but roll the dough thinner if you do. Also only bake them for about 25 minutes - they will bake much more quickly.
7. Bake for about 45 mins, or until done - just don't let it brown too much.
8. Remove from the oven. Cut the cooked dough into finger shapes or petticoat tails while the shortbread is still warm. Be careful not to burn yourself.
9. Let the shortbread pieces rest 5-10 minutes in the pan, then transfer to a rack to finish cooling.
10. Store in an airtight container for up to 3 days at room temperature, or in the fridge for up to 10 days. It also freezes well, for up to 3 months.