

Shortbread Rounds

- 1 Cup Butter
- 1/2 Cup Icing Sugar
- 2 Cup All Purpose Flour
- 1 Tsp. Cornstarch
- 1 Tsp. Salt
- 1 Tsp. Vanilla

- ☐ Preheat oven to 300 F (150 C)
- ☐ Cream butter. Add sugar gradually. Continue beating until like whipped cream.
- ☐ Shift together flour, salt and cornstarch. Add flour to creamed mixture a little at a time, until a stiff dough has been formed.
- ☐ Add vanilla.
- ☐ Place dough on floured board and roll to 1/4-inch thickness.
- ☐ For rounds, cut dough into 6 - 8-inch rounds. Score surface to form 8 pie shaped sections. Use spoon to decorate outer edge. Bake at 300 F (150 C) for 30 minutes.
- ☐ For cookies, cut out cookie shapes. Bake at 300 F (150 C) for 15 minutes.

Yield:

Comments: 1) *Rounds are the traditional way to bake shortbread. An impression of a Scottish Thistle is normally put in the centre.*