

an



recipe

SHORTBREAD

ingredients

2 2/3 c. Flour

1/3 c. Cornstarch

1/2 c. Sugar

1/2 tsp. Salt

2 1/2 Sticks Unsalted Butter, (20 Tb.)
cold and cubed

3/4 tsp. Vanilla Extract

method

- Mix flour, cornstarch, sugar and salt.
- Add butter, one cube at a time, and vanilla extract on low speed (paddle attachment) until mixture is coarse crumbs.
- Spread into an 8x8 or 9x9 square or round pan, lined with parchment paper
- Bake at 325 degrees for 20 minutes. Take pan out and score shortbread where you will cut it later. Bake 20 more minutes. It will be golden brown when done.
- Cool and turn upside down to remove it from the pan. Slice on a cutting board.
- **Recipe Substitutions:**
 - **Rice Flour** can be used in place of the cornstarch for a grittier texture
 - Can add in mini chocolate chips, zest, poppyseeds, etc.
 - We have not tried a **gluten-free version** of shortbread, but would suggest 2 sticks of butter instead of 2 1/2 and would definitely use the cornstarch.