

NANA'S SCOTCH SHORTBREAD

½ pound salted butter

½ cup granulated sugar

2 level tsp cornstarch

2 cups flour

Cream butter. Add sugar gradually; cream until fluffy. Add cornstarch and cream another minute. Remove bowl from mixer. Add flour gradually, cutting in with 2 knives after each addition. Then mix with hands until smooth (should be about like dough). Press into 8"x8" (ungreased) pan. Prick all over with fork. Bake in 350 degree oven for 20 minutes.

Let pan set on stovetop for 10 minutes, then cut into pieces; sprinkle top with sifted powdered sugar.

Homage to my Scottish heritage.

Linda Christian

TRILOGY Cooking Club, 1/10/2023