

Scotty Gerry's Shortbread (final recipe)

1 $\frac{3}{4}$ c flour

$\frac{1}{4}$ c corn starch

$\frac{3}{4}$ c icing sugar

$\frac{1}{4}$ tsp salt

1 c butter

Heat oven to 345°F.

Sift dry ingredients, cut in butter till dough like, knead gently for 1 minute.

Roll into 8x10 rectangle, $\frac{1}{2}$ inch thick, cut into fingers and prick with fork.

Place on ungreased tray and bake 15-20 minutes till just baked.

Cool for 10 mins then transfer to a wire rack to continue cooling.

Ginger shortbread variation (Andrew)

Add:

~ $\frac{2}{3}$ c chopped candied ginger

2-3 tsp grated frozen ginger