

Scotty Gerry's Shortbread (final recipe)

1 ¾ c flour

¼ c corn starch

¾ c icing sugar

¼ 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, ½ 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:

~2/3 c chopped candied ginger

2-3 tsp grated frozen ginger