

Scottish Shortbread



Ingredients

- 2 cups all-purpose flour
- 2 sticks of unsalted butter, cubed and softened at room temperature (the better the butter, the better the shortbread)
- 1/2 cup caster sugar (or pulse granulated sugar in a blender until very fine)
- 1/2 teaspoon salt

Timing/Servings

- Prep Time: 10 min
- Cook Time: 30 min
- Total Time: 40 min
- Servings: 18

Procedure

- Preheat the oven to 350 degrees F.
- Butter an 8x8 inch square baking pan.
- Place sugar, flour, salt and butter in a food processor and pulse until its combined and looks like coarse breadcrumbs but is soft and pliable and comes together in a dough when you press it together between your fingers. If it's too dry and crumbly it needs to be pulsed a bit longer.
- Pour the mixture into the greased baking pan.
- Use your fingers and hands to firmly press down the mixture.
- Prick the shortbread with the tines of a fork, creating rows.
- Place the shortbread on the middle rack and bake for 30-35 minutes or until a light golden color and firm. Let cool. Cut and serve.