
Scotch Shortbread

Susan Mikell Mills

Party Recipes From the Charleston Junior League

1 cup (2 sticks) butter, room temperature

1 cup confectioner's sugar (4X)

1 cup unbleached all-purpose flour

2 tablespoons cornstarch

Preheat the oven to 425 degrees. Butter a 9x13x2-inch pan. Dust it with flour.

In a medium-size bowl, cream the butter and sugar. In a bowl, sift together the flour and cornstarch and work into the butter and sugar mixture, blending well.

Pat the dough into the pan, making sure that it reaches the edge on all sides. Stick all over with a fork.

Bake for 5 minutes. Reduce the oven temperature to 350 degrees and bake for 10 minutes, until barely brown (watch carefully). Remove from the oven and immediately cut into squares. Place the pan on a wire rack to cool.

Yield: 48 squares

Breads, Muffins

Per Serving (excluding unknown items): 874 Calories; 92g Fat (93.0% calories from fat); 1g Protein; 15g Carbohydrate; trace Dietary Fiber; 248mg Cholesterol; 938mg Sodium. Exchanges: 1 Grain(Starch); 18 1/2 Fat.