

SCOTS SHORTBREAD

(Adapted from traditional recipes by F. Marian McNeill, *The Scots Kitchen*)

1 lb. Butter	2 cups
½ lb. Sugar	1 cup
1 ¼ lb. All purpose flour	5 cups
¼ lb. White rice flour*	1 cup

Cream butter and sugar together, then add flour. Blend by hand in a bowl. Mix until all ingredients meld into one pliable mass

Roll out on cookie sheet or jelly roll pan to desired thickness ½ to ¾ “

OR

Form into traditional round cake

OR

Press into small cakes using mold, oiled or dusted with flour.

Bake at 300 degrees for 40 to 50 minutes. Bake in 10 or 15 minute increments, turning and checking progress every 5 minutes as they begin to turn golden.

Cut to size while hot.

* Rice flour is available at oriental groceries and some super markets.