

Plain Shortbread Recipe

Yield: 2 dozen

Ingredients:

1 cup butter, softened
1/2 cup confectioners' sugar
1/4 cup cornstarch
1 1/2 cups all-purpose flour



Preheat the oven to 375 degrees F

Whip butter with an electric mixer until fluffy. Stir in the confectioners' sugar, cornstarch, and flour.

Beat on low for one minute, then on high for 3 to 4 minutes. Drop cookies by spoonfuls 2 inches apart on an ungreased cookie sheet.

Bake for 12 to 15 minutes in the preheated oven. Watch that the edges don't brown too much. Cool on wire racks.

Recipe Source: <http://allrecipes.com/Recipe/Melt---In---Your---Mouth-Shortbread/Detail.aspx>

Scottish Shortbread

Yield: 4 dozen

Ingredients:

2 cups butter
1 cup packed brown sugar
4 1/2 cups all-purpose flour



Preheat oven to 325 degrees F (165 degrees C).

Cream butter and brown sugar. Add 3 to 3 3/4 cups flour. Mix well.

Sprinkle board with the remaining flour. Knead for 5 minutes, adding enough flour to make a soft dough. Roll to 1/2 inch thickness. Cut into 3x1 inch strips. Prick with fork and place on ungreased baking sheets.

Bake at 325 degrees F for 20 to 25 minutes

Recipe source: <http://allrecipes.com/Recipe/Scottish-Shortbread-IV/Detail.aspx>

Simply Classic Shortbread Cookies

Yield: 2 dozen

Ingredients:

1 cup butter, softened
1 cup granulated sugar
3 cups all-purpose flour

Preparation:

Thoroughly cream sugar and butter. Add 2 1/2 cups of the flour and mix thoroughly. Turn out onto a surface floured with remaining 1/2 cup of flour. Knead dough until it cracks on surface. Roll out 1/4-inch thick and cut out with cutters. Prick cookies with fork tines and place on ungreased cookie sheets. Bake at 275° for about 45 to 55 minutes, or until lightly browned.

Recipe source: <http://southernfood.about.com/od/shortbread/r/bl30627r.htm>

Macadamia Nut Shortbread

Makes 16 wedges

Ingredients:

6 oz salted dry-roasted macadamia nuts
(1 1/2 cups)
2 sticks unsalted butter, softened
1/4 cup granulated sugar
1/4 cup packed light brown sugar
1 teaspoon pure vanilla extract
1 teaspoon salt
1 3/4 cups all-purpose flour
2 oz milk chocolate, chopped



Preheat oven to 375°F with rack in middle.

Toast nuts in a 4-sided sheet pan in oven until golden, 8 to 10 minutes, then cool and coarsely chop. Leave oven on.

Stir together butter, sugars, vanilla, and salt in a bowl with a rubber spatula until combined well. Stir in flour, nuts, and chocolate until a soft dough forms.

With floured fingers, pat dough into a 10-inch round (about 1/2 inch thick) on a baking sheet. Score into 16 wedges with tip of a knife. Bake until golden, 20 to 25 minutes.

Cool on baking sheet 10 minutes, then cut into wedges (while still warm) with a sharp knife. Transfer to a rack to cool completely, about 30 minutes.

Recipe Source: <http://www.gourmet.com/recipes/diaryofafoodie/2009/01/macadamia-nut-shortbread>