

## Scottish Shortbread



### INGREDIENTS

- 1 cup butter
- ½ cup caster sugar
- 1 cup flour all-purpose
- ½ cup rice flour/corn flour
- A bite salt

### METHOD

1. Pre-heat the oven to 150 °C / 300 °F
2. Place the butter and caster sugar in a bowl and combine until smooth.
3. In a separate bowl mix flour all-purpose and corn flour with a bite of salt.
4. Stir all the ingredients together with your hands until blended.
5. Turn on to a work surface and spread until the dough is 1cm.
6. Place the dough in a baking tray and prick all over with a fork.
7. Bake at 150 °C for 35-40 minutes until just lightly browned.
8. Remove from oven and cut fingers using a knife or a pizza wheel.
9. Leave to cool and transfer shortbread in a airtight container.