

LEO TEATERO

Scottish Shortbread



There are many slight variations of this delicious recipe, but the basic three ingredients are the same. You could add salt if you wish to do so. I sometimes use kosher salt for a more *salé Sucre* (sweet and salty) cookie. You can use castors sugar or the confectioners sugar, both work well.

Metric /Imperial

1 cup (2 sticks)/ 227g of butter, softened
½ cup/60g of icing sugar /powdered sugar
2 cups/210g of all-purpose flour

Preheat oven to 325°F/165°C. Line two baking sheets with parchment paper or silicone mats and set aside. Whip the butter until soft and light, then add the sugar. Once combined add the flour in two portions and mix well. Turn out half into a floured surface and form a dough with your hands.

Roll out dough to about ¼-inch/4ml thickness.

Use cookie cutters, I used maple leaves and stars. Place shapes on parchment paper and chill in the refrigerator for 30 minutes before baking. Then place the parchment paper and cookies on baking sheets. Bake 20 minutes or until just lightly browned. At the 10-minute mark turn the cookies.

Cool on a wire rack.