



THE J.M. SMUCKER CO.

Traditional Shortbread

Prep Time **Cook Time** **Serves** **Difficulty**

15 mins 20 mins 24 N/A

Ingredients

- 1/2 cup (125 mL) corn starch
- 1/2 cup (125 mL) icing sugar
- 1 cup (250 mL) **Robin Hood®** Original All Purpose Flour

Robin Hood® Original All Purpose Flour

- 3/4 cup (175 mL) butter, softened

Directions

Step 1:

Preheat oven to 300°F (150°C). Line baking sheets with parchment paper.

Step 2:

Mix corn starch, icing sugar and flour in a large bowl.

Step 3:

Blend in butter thoroughly with large spoon. Work with hands until soft, smooth dough forms. If necessary, refrigerate 1 hour or until easy to handle.

Step 4:

Shape into 1 inch (2.5 cm) balls. Place about 1 1/2" (4 cm) apart on prepared baking sheets; flatten with lightly floured fork. Or, roll dough to 1/4" (0.5 cm) thickness; cut into shapes with cookie cutters.

Step 5:

Decorate with candied cherries, coloured sprinkles or nuts, if desired.

Step 6:

Bake in preheated oven for 15 to 20 minutes, or until edges are lightly browned. Time will vary with size of cookies.

Step 7:

Remove from sheets and cool completely on wire rack.

Step 8:

Variation: Orange Shortbread: Add 1 tbsp. (15 mL) grated orange rind to flour mixture. Shape into logs or crescents. Decorate with melted chocolate.

Images

