

Shortbread

Ingredients

- 2 cups all-purpose flour
- 1/2 teaspoon salt
- 1 cup (2 sticks) unsalted butter, at room temperature, plus more for greasing pans
- 1 cup confectioners sugar
- 2 teaspoons vanilla extract
- 1/4 teaspoon almond extract



Instructions

1. Preheat the oven to 300°F. Lightly grease two round 9-in cake pans with butter. (If you worry about the shortbread sticking in your particular pans, line them with parchment rounds, and then butter the parchment.)
2. In a medium bowl, whisk together the flour and salt. Set aside.
3. In the bowl of an electric mixer fitted with the paddle attachment or beaters, combine the butter, sugar, vanilla, and almond extract. Beat until smooth, creamy and well combined. Add the flour mixture and beat on low speed until you have an evenly mixed, stiff dough.
4. Divide the dough in half (if you have a scale, each half will weigh about 10.5 oz), and press each half into an even layer in the prepared pans, dusting your fingers with flour as necessary to prevent the dough from sticking. To smooth the surface, place a piece of plastic wrap over the dough and smooth with your fingers. Use a fork to prick the dough all over in 1-in intervals to allow steam to escape while the shortbread bakes.
5. Bake the shortbread until it's a light golden brown across the top surface, and a deeper golden brown around the edges, about 35 minutes.
6. Remove the pans from the oven, and immediately turn each shortbread round out onto a clean work surface. Using a sharp knife, cut each round into 12 wedges. (Do this while the shortbread is still warm; otherwise, it won't cut easily and will crumble.) Transfer the shortbread wedges to a rack to cool. Store in an airtight container for up to a month.

Source: <https://www.onecuponachef.com/recipes/scottish-shortbread.html>

You can buy these at the British Pantry, World Market, and many grocery stores if you prefer not to make them yourself.