



Helen's Shortbread

Ingredient

250g butter

2 cups flour

1 cup cornflour

1 cup icing sugar

Method

Melt butter in a saucepan large enough to mix all ingredients. Remove from heat. Sift flours and icing sugar into saucepan. Mix well with wooden spoon. Knead dough for one minute or until well combined. Roll out to 1.5cm thick and shape as you please. Place on greased oven tray, prick with a fork. Bake at 150°C for 30 mins or until golden brown. Cut while hot.

