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New Zealand Shortbread

This recipe came from our neighbour back when my family lived in New Zealand. It's super simple, and I've made it more times than I can count — especially around the holidays. To this day, it's my favourite shortbread recipe. It's essentially half butter, which is precisely why it's so irresistibly good.

Ingredients:

- 450 grams of butter
- ½ teaspoon salt
- 1 ½ cups of icing sugar
- 2 cups cornstarch
- 3 cups flour

Directions:

- Preheat oven to 250 degrees Fahrenheit (120 Celsius)
- Mix butter, salt, and icing sugar until creamy
- In a separate bowl, sift cornstarch and flour together – then add to the butter mixture
- Knead the dough well withy your hands until it forms into a ball
- Roll the dough out and prick with a fork, cut into biscuit shapes
- Cook very slowly for about 1 hour

