

Irish Shortbread Cookies



Ingredients:

1 cup salted butter

2/3 cup sugar

1/2 cup cornstarch

2 cups flour

Directions:

Cream butter and sugar together until light and fluffy.

Sift in cornstarch and flour; mix well.

Press into a 10 3/4 by 7 inch pan.

Prick all over with a fork.

Bake in preheated 275 F oven for 30 minutes, then reduce heat to 250 F and bake 1 to 1 1/2 hours longer.

Remove from pan and sprinkle with powdered sugar. Cut into 20 cookies.