



Butter Shortbread

Use our Sugar Cookie Mix for an easy way to make butter shortbread.

Yield: 18 shortbread fingers ($\frac{3}{4}$ inch x 4")

Ingredients

- 1 (13 oz) bag [Pamela's Sugar Cookie Mix](#)
- 14 tablespoons butter or butter alternative, cut in $\frac{1}{2}$ " pieces/well chilled
- 6 tablespoons corn or potato starch

Directions

Pre-heat oven to 350°.

Using stand mixer with paddle attachment (on slow first, then medium speed), with pastry cutter, or fingers, cut cold butter into dry ingredients until dough comes together. This process will take about 3 to 4 minutes. Have patience. Pat into 8" x 8" foil or parchment lined pan.

Bake for 20 minutes or until edges start to turn brown. Cool 10 minutes before removing from pan. Cool 10 more minutes before cutting into strips, $\frac{3}{4}$ inch wide, and then cut strips in half, 4 inches long. Bake for 12 to 15 minutes or until edges start to brown.

Note: Cookies can also be rolled and cut out. Bake for same amount of time.

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