



Paula Lupi's
Award Winning
Gluten-Free
Shortbread



Here are the
Ingredients!

INGREDIENTS & INSTRUCTIONS

Paula won the
Annual Shortbread Contest
at the 167th St. Andrew's Society
of Detroit Annual Highland
Games!

From the Highland Fling, September 2016

Gluten Free Shortbread Cookies - They can't tell the difference!

- ❖ 2 sticks plus 2 tablespoons salted butter, softened
- ❖ 1 cup sugar
- ❖ 2 cups Krusteaz Gluten Free All-purpose Flour
- ❖ 1 cup minus 2 tablespoons of cornstarch

Preheat oven to 325 degrees.

Cream butter and sugar together. Sift in flour and cornstarch and mix until the ingredients all come together.

Form dough into a big ball, wrap in plastic wrap, and refrigerate 20 minutes.

Butter a 9 x 13 pan, or for thinner cookie bars 12 x 15 pan. Press dough flat. Bake for 25 - 30 minutes. Do not allow shortbread to brown; the edges should have the faintest golden tinge.

Check your oven sooner if it runs hot.

Let your cookies cool before putting the topping on.

Caramel Pecan Topping

- ❖ 2 cups packed brown sugar
- ❖ 1 cup butter, softened
- ❖ 1/2 cup light corn syrup
- ❖ 1 cup slightly chopped pecans

In a 2-quart saucepan, heat brown sugar and butter to boiling, stirring constantly; remove from heat. Stir in corn syrup, let cool slightly. Sprinkle pecans over shortbread. Spoon caramel sauce over shortbread and pecans.



Ready for the oven
at 325°,
for 25 to 30
minutes.



Shortbread should be brown around the edges.

Let it cool completely before adding the Caramel Pecan Topping



► The Finished Product



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