

# *Elaine Harris' World Famous Scottish Short Bread Recipe*

*3 Cups of all-purpose flour*

*¾ cup of corn starch*

*1 lb. fresh butter*

*1 cup of confectioners' sugar*

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*Blend butter & sugar*

*Don't let water droplets form on the blend*

*Add flour & cornstarch mixture*

*Blend by hand into dough*

*Roll into a log and cut in half*

*Roll each half into a ¾ inches thick piece*

*Pierce the top several times with a fork*

*Place on an ungreased pan*

*Cook for 5 min. at 375 degrees*

*Then turn down to 300 degrees and cook for 45 - 50 min.*

*Don't let the short bread get brown*

*Cool for 5 min. and slice into bite size squares*