

## **Gluten-free Scottish Shortbread**

8 oz unsalted or lightly salted butter  
6 oz gluten-free plain flour  
3 oz gluten-free SR flour  
3 oz cornflour \*\*\*\*  
4 oz icing sugar

\*\*\*\* Cornflour is naturally gluten-free.

(To make larger quantities, use 12 oz butter, 9 oz plain flour, 4.5 oz each of SR flour and cornflour, and 6 oz icing sugar, OR double the ingredients.)

Set the oven to 160 C.

Melt the butter gently in a large pan over a very low heat, and put to one side to cool.

Sift the flours and sugar into the cooled butter, and mix thoroughly.

Turn the mixture out into a lightly greased baking tray, and knead the mixture into the tray, leaving a flat surface. The mixture might not fill the tray. Decorate the edges with the flat prongs of a fork, and prick the centre with the points of the fork.

Bake for 25 - 30 minutes in the centre of the oven, until pale golden, but do not allow to brown. Remove from oven, and cut into fingers or squares immediately.

Leave in the tin until completely cold, and then store in an airtight container.