

INGREDIENTS:

- 1 cup Kerrygold unsalted butter, slightly softened
- 1 $\frac{3}{4}$ cup flour
- $\frac{1}{2}$ cup rice flour
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ cup superfine sugar
- 1 tablespoon sparkling white sugar

SUPPLIES:

- Mixer
- Bowl
- Measuring cups
- Sifter
- Wooden spoon
- Baking pan
- Foil
- Baking sheet
- Dough scraper

DIRECTIONS:

1. Preheat oven to 300°F.
2. Cut a piece of foil several inches larger than the pan. Invert the pan and center the foil on top of the pan, pressing it across the bottom and down the sides. Remove the foil, turn the pan right side up, and place the foil shell in the pan, shaping and smoothing as needed.
3. Sift together flour, rice flour and salt. Repeat 2 more times.
4. Beat butter in the mixer on medium speed for 1 minute. Slowly add sugar to butter, taking about 1 minute, then mix 1 minute longer, scraping the side of the bowl as needed.
5. Using a wooden spoon, add $\frac{1}{2}$ of the flour mixture. Using hands, add remaining flour mixture in 5-6 parts. Gently knead until a smooth dough is formed. Don't overwork it.
6. Press the dough evenly into the pan – be sure the dough is pressed firmly into the pan and to the sides. Clean the edges of the pan using a small spatula or dough scraper in between the dough and the sides of the pan. Mark the dough into 12 triangle shaped pieces. Prick the dough at 2-inch intervals.
7. Bake for 55 to 60 minutes or until the top feels set. Remove from the oven and let cool 5 minutes. Using a pastry scraper, cut straight down through the dough creating 12

triangle shaped pieces. Sprinkle with sanding sugar and return to the oven and bake for another 10 minutes until lightly brown.

8. Remove from the oven and let rest for 10 minutes. Using the foil as an aid, lift the shortbread from the pan and place it on a baking sheet. Peel the foil away, and cut through the shortbread again, and using a small metal spatula, spread the cookies slightly apart. Return to the oven for 10 more minutes to dry and crisp the cookies. Remove from the oven and let cool for 5-10 minutes before transferring to a cooling rack.
9. Store in an airtight container, layered between strips of wax paper for up to three weeks. These cookies may be frozen.

SHORTBREAD TIPS:

Shortbread typically has three ingredients: butter, sugar and flour. The freshness and quality of these ingredients and how they are put together make the difference between ordinary and extraordinary.

SUGAR: Superfine dissolves more readily than granulated sugar. If not available, regular granulated sugar may be substituted, or simply process for a few seconds in a blender to make a finer grind.

BUTTER: Fresh is best. Use an European grade butter which is higher in fat and flavor. In this recipe, the Kerrygold butter adds a depth of flavor, creaminess, and golden color – it is made with milk from grass-fed cows. Imported butters have a minimum fat content of 82% (American butters have a minimum of 80% - that 2% make a hug difference.)

FLOUR: Measuring is critical. Lightly stir the flour before spooning in and leveling in a measuring cup. All-purpose flour is fine in shortbread recipes.

RICE FLOUR: Adds a traditional velvety, sandy texture to the shortbread.

SALT: A pinch of salt brings out the flavor of the shortbread. If using salted butter, reduce salt to 1/8 teaspoon.

BAKING: Shortbread should be baked at a lower temperature to dry the dough (in this recipe, we dry the shortbread several times.) This creates a crisp cookie without browning.