

DESSERT

Scottish Shortbread

Shortbread:

- $1\frac{3}{4}$ cups all-purpose flour
- $\frac{3}{4}$ cup confectioners' sugar
- $\frac{1}{2}$ cup cake flour
- 1 cup butter, softened
- $\frac{1}{2}$ tsp. cinnamon

Topping:

- 1 Tblsp. sugar
- $\frac{1}{8}$ tsp. cinnamon

Heat oven to 350 degrees.

In large bowl combine all shortbread ingredients. With fork, stir together until soft dough forms. Press evenly on bottom of 2 (9 inch) pie pans.

In small bowl stir together topping ingredients. Sprinkle over shortbread.

Score each into 8 wedges. Pierce all over with fork.

Bake for 20 to 30 minutes or until light golden brown.

Cut into wedges while still warm. Cool on wire rack. **Makes 16 wedges.**