**Sunset Shortbread**

1 cup Butter ( ½ pound) @ room temperature

½ cup granulated sugar

2 ½ cups all-purpose flour

6 Tablespoons cornstarch

pinch of salt

2 Tablespoon sugar for topping cookies

Preheat oven to 300°

In a food processor, whirl butter, half-cup sugar, flour, salt and cornstarch until smooth. OR, in a bowl with a mixer, beat butter and sugar until smooth, then stir in flour, salt and cornstarch. Press dough into a firm round ball.

Evenly divide dough into two balls. Evenly press dough into 2 cake pans with removeable rims *(9 inch wide pans – one dough ball for each pan)*. Press edges of dough with fork tines to make a ridge pattern. Then, with fork tines, pierce dough all over in parallel lines 1 inch apart.

Bake at 300°f. until firm to touch and golden at edges, about 45 minutes. Watch carefully that short bread doesn't get too brown. Remove from oven. Sprinkle hot cookies with 2 Tablespoons granulated sugar. Remove rims from warm cookies.

Cut each pan of cookies into 12 wedges. Cool on pan bottoms on wire racks. Serve cookies, store them in airtight container up to 1 week, or freeze them to store longer.

**Per wedge: 143 cal., 49% (70 cal.) from fat; 1.4 g. protein; 7.8 g fat (4.8 g. sat.); 17 g carbo (0.4 g fiber); 79 mg sodium; 21 mg chol.**

**This recipe comes from Sunset Magazine — December 1998 issue; p.127**

**Seattle Scottish Shortbread**

1 cup Butter (½ pound) @ room temperature

¾ cup powdered sugar

1 1/3 cups all-purpose flour

1/3 cup, plus 1 Tablespoon cornstarch

pinch of salt

¼ cup sugar for topping cookies

Preheat oven to 350°

In a food processor, whirl butter, powdered sugar, flour, salt and cornstarch until smooth. OR, in a bowl with a mixer, beat butter and sugar until smooth, then stir in flour and cornstarch. Press dough into a firm round ball.

Evenly divide dough into two balls. Evenly press dough into 2 ungreased 9-inch springform pans with removeable rims (9 inch wide pans – one dough ball for each pan). Press edges of dough with fork tines to make a ridge pattern. Then, with fork tines, pierce dough all over in parallel lines 1 inch apart.

Bake for 20 minutes, lower heat to 300°, and continue baking 25 minutes more — or until light golden brown. Remove from oven. Remove sides of pan.

Immediately cut each pan of shortbread into 12 or 16 wedges. Sprinkle with sugar. Cool on pan bottoms on wire racks. Then remove from pan bottom.

Serve cookies or store them in airtight container up to 1 week or freeze them to store longer.

**Note: If dough sticks to fingers when being pressed into pan, chill it about 5 minutes, then continue pressing. Dough will be thin — about 1/4 inch thick — barely enough to cover the bottoms of the pans.**

**This recipe comes from The Seattle Classic Cookbook - The Junior League of Seattle;**

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