

Brown Sugar Shortbread

2 dozen cookies

1 cup butter, softened
½ cup packed brown sugar
2 ¼ cups all-purpose flour
2 tablespoons rice flour
Sugar for sprinkling – raw or turbinado is good.

Preheat oven to 325 degrees.

1. Using electric mixer, mix the butter and the brown sugar until creamy. Add rice flour and 2 to 2 ¼ cups all-purpose flour. Continue to beat with the mixer until the dough comes together.
2. Sprinkle counter with remaining flour and knead dough for five minutes adding enough flour make soft dough.
3. Roll to about ¼ inch and cut with heart or other cutter (or just cut strips or squares) and place on ungreased or parchment lined baking sheet. Prick a design with a fork or toothpick if you wish. Sprinkle with sugar.
4. Bake at 325 degrees for 12-15 minutes or until edges are slightly golden.