

Favorite Shortbread

1 cup butter -- cold
2 tablespoons rice flour
1/3 cup confectioner's sugar
2 cups flour

Combine flours, and confectioner's sugar in food processor. Add cold butter cut into tablespoons size chunks. Mix until dough starts to form a ball. Roll $\frac{1}{4}$ to $\frac{1}{2}$ in. thick and cut in small shapes. Bake on ungreased cookie sheets at 325° for about 20 minutes until very pale golden. Yield depends on shape and size

Lavender Shortbread Variation:

Follow recipe for Favorite Shortbread recipe above adding $\frac{1}{2}$ to 1 teaspoon of lavender flowers (unsprayed fresh or dried food safe) with the dry ingredients. Flavor intensifies with freezing of cookies.