



**Forum: Scottish Dishes**

**Topic: recipes to share**

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Hi, this is all about food, and where we can post our favourite recipes both Scottish and International. Where we can help others if they are having a dinner party and would like a new dish to serve, or to impress. If you have taken a photo of a desert or any other dish post it with the recipe. Since we are in the Scottish section I will post one of our best.

**SCOTTISH SHORTBREAD**

You'll Need:

250g (8oz) butter  
1/3 cup caster sugar  
1/4 cup ground rice or rice flour  
2 1/4 cups plain flour

Directions :

Have butter at room temperature. Cream butter and sugar until light and creamy. Stir in sifted flours in two batches when mixture becomes too stiff to stir, use hand to combine ingredients. Turn on to lightly floured board, knead lightly until smooth. Mixture can be made into rounds and then cut into wedges, or pressed into a wooden mould, or divide the mixture into two tins. Prick with fork. Bake in a slow oven for 45 minutes. Stand in tin for 10 mins. then place on cooling rack. Shortbread can be sprinkled with caster sugar or left plain.

If you prefer a much more open texture what I do is use one cup of Self raising flour instead of all plain flour eg. 1 1/4 cups plain flour and one cup S.R flour. Ann