

Recipe adapted from *Lobster Rolls & Blueberry Pie* by Rebecca Charles and Deborah DiClementi.



Handmade Shortbread

1/2 pound (2 sticks) unsalted butter at room temperature
1/2 c sugar
2-1/2 c all-purpose flour
1/4 t salt

Preheat oven to 250F. Cut the butter into 1" cubes and combine the dry ingredients into a large mixing bowl. Add the butter slowly to the dry ingredients, and using two knives in a scissors fashion (or a pastry blender) cut the butter into the dry ingredients. Once both small and large crumbs have formed, use your hands to begin to knead and form the dough.

After the dough is formed, press it out into a greased 7-inch or 8-inch square pan. Smooth it evenly into the pan and then use a butter knife to score the dough lightly in 2-inch squares. Next use a fork to make two sets of holes in each 2-inch square.

Bake for 45-50 minutes, or until the edges are a pale golden color. Do not overcook or brown. Once done, remove from the oven and immediately re-cut the scoring lines.

Serve on its own, or our personal preference with vanilla ice cream and blueberry sauce.