

Scotch Shortbread

1 pound butter (NOT margarine)

3 cups all purpose flour

1 cup sweet white rice flour

1 cup sugar

sugar to sprinkle over after baking

Mix all ingredients well. Pour on to a cookie sheet (10 x 15 inches). Cover with waxed paper and use rolling pin to spread evenly. Bake at 300° for 1 hour.

Immediately sprinkle sugar over the top and tilt pan to coat evenly, then cut into bit sized pieces while still hot.