

King's Speech Shortbread

*Courtesy of **In Our Grandmothers' Kitchens***

Ingredients:

1/2 cup (1 stick) sweet butter
1/3 cup confectioner's sugar
1 pinch salt
1 pinch baking powder
1 cup flour

Instructions:

Thoroughly blend the butter and the sugar. Beat in the salt and baking powder; then stir in the flour.

The mixture will be crumbly!

Mold your crumbs into a ball or at least a blob. Wrap the blob in waxed paper and refrigerate it for 1 hour.

At the end of the hour preheat the oven to 350 degrees.

Gently pat the blob into a 1/4- inch-thick rectangle on a silicone mat or a plastic cutting board. Cut the rectangle into 12 smaller rectangles. Gently place the rectangles on an unbuttered cookie sheet.

Prick holes in the rectangles. Bake the cookies—pardon me, the biscuits--for 20 to 25 minutes until they begin to turn golden on the edges.

Cool on a cookie rack. Makes 12 cookies.