



When I was 6, my family and I traveled to Ireland to visit with our cousins. This is a photo of me and my cousin, Ona. We stayed with our cousins, Maire and Tom in Dublin and one evening she and I made shortbread cookies. This recipe has been with the family for generations. I remember when I first tried them. I was amazed at how they good they tasted. It was like a taste of heaven. They have the perfect amount of sweetness and they make a wonderful Christmas cookie treat.



O'Keeffe's Shortbread Cookies

By Sarah Ahrens

You will need a shallow 9" x 12" (13" inch will do but adjust cooking time) tin.
Preheat oven to 350 degrees.

Ingredients:

8 ounces of butter
3 ounces of cornflour
3 ounces of caster sugar (granulated)
9 ounces of plain flour

Directions:

Grease the baking tin.
Soften the butter – Do not melt it.
Sieve and mix the corn flour, sugar, and flour.
Rub (cut) the butter into this mixture until it looks like breadcrumbs.
Press the mixture into the tin
Mark (poke) a pattern of your choice into this mixture with a fork.

Bake at 350 degrees for 20 minutes. Check it after 15 minutes. When it is ready
It should be very pale....not too brown.
Cut into fingers but let it cool in the tin.