Shortbread

Recipe

- 200g stick of salted butter
- 120g + 2슈네 of caster sugar
- 330g of plain flour
- ½ tsp of vanilla extract (optional)

Instructions

1. Caster sugar in the states is also known as superfine, bakers' sugar or bar sugar. You can use more butter if you want. They will spread out more if you do. Chill the dough for about 30-45 minutes then or use a baking pan. You can also replace about 80g of the flour with corn starch. This will add some tenderness
2. Bake at 150C for 40 minutes