

Brown Sugar Shortbread Fingers

Ingredients

1 1/4 cups unsalted butter, softened
2/3 cup packed brown sugar
1 tsp vanilla
2 3/4 cups all purpose flour
1/4 cup cornstarch
1/4 tsp salt

Directions

- ~ Line two rimless baking sheets with parchment paper or leave ungreased; set aside.
- ~ In a large bowl, beat together butter, brown sugar and vanilla until fluffy. In separate bowl, whisk together flour, cornstarch and salt; stir into butter mixture in 2 additions. Knead gently to make smooth dough. Divide in half; shape into rectangles. Wrap and refrigerate until chilled, about 30 minutes.
- ~ On lightly floured surface or between waxed paper, roll out dough to generous 1/4 inch thickness. Cut into 1 x 2 1/2 inch fingers, re-rolling scraps. Prick each shortbread twice with a fork. Place 2 inches apart on prepared baking sheets. Refrigerate for 30 minutes, or freeze for 15 minutes, until firm.
- ~ Bake, 1 sheet at a time, in centre of 300 degree oven until slightly darker on bottoms, about 20 minutes. Let cool on pans on racks until firm, about 3 minutes. Transfer to racks, let cool.

Makes about 42 cookies.

(Make ahead: Layer between waxed paper in airtight container and store at room temperature for up to 1 week or freeze for up to 1 month)

Cheers,

Louise

via [Jackie Connelly Photography ~ blog](#)