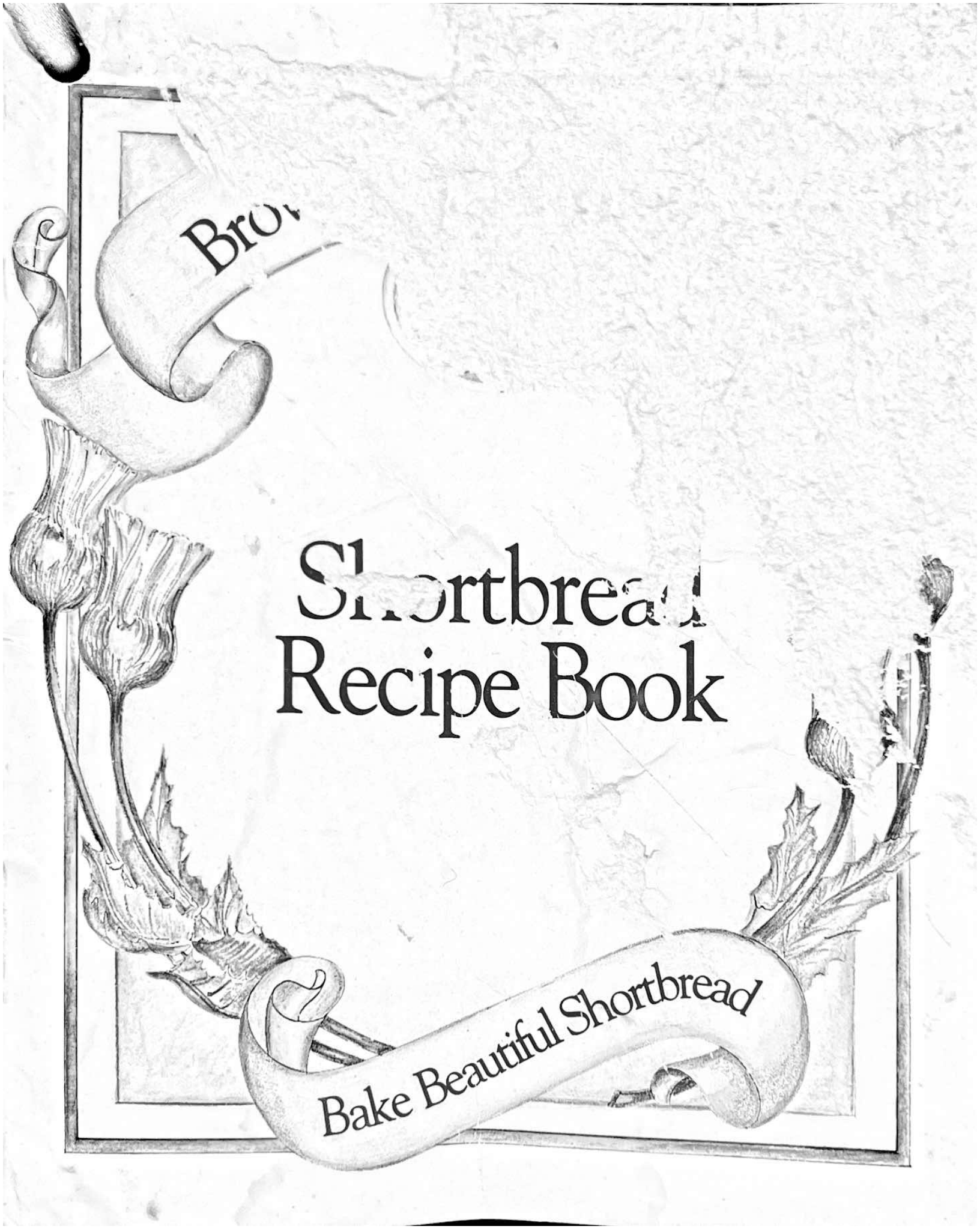


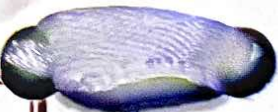
A decorative border surrounds the central text. On the left, a large, stylized scrollwork element curves upwards, featuring a flower-like shape. Below it, a leafy branch extends upwards. On the right, a similar leafy branch extends downwards. At the bottom, a wide, flowing ribbon banner curves across the page. The background is a light, textured surface.

Bro.

Shortbread Recipe Book

Bake Beautiful Shortbread





It is so easy to make beautiful, delicious shortbread using a Brown Bag Cookie Art[®] Ceramic Shortbread Pan. Just make up your dough according to one of our seven recipes and press it into the pan. Prick the entire surface with a fork to minimize air bubbles and bake the shortbread right in the pan in a 325° oven for about half an hour. After baking, let the shortbread cool for ten minutes before loosening the edges with a knife and turning it out onto a wooden cutting board. Never has shortbread looked so good.

The designs for our pans were inspired by antique American butter molds and plaques. We have kept the delicate detail of the original molds but have adapted them for a new use. This seems particularly right for shortbread -- the best butter cookie of all.





Classic Shortbread

1/2 cup butter at room temperature
1/3 cup powdered sugar (unsifted)
1/4 teaspoon vanilla
1 cup flour (unsifted)

*C*ream the butter until it is light. Cream in the powdered sugar, then the vanilla. Now work in the flour. Knead the dough on an unfloured board until nice and smooth. Spray the shortbread pan very lightly with a non-stick vegetable oil spray. Firmly press the dough into the shortbread pan. Prick the entire surface with a fork, and bake the shortbread right in the pan at 325° for about 30 -35 minutes, or until lightly browned. Let the shortbread cool in its pan for about 10 minutes before you loosen the edges with a knife and flip the pan over onto a wooden cutting board. If the shortbread does not come right out, tap one edge of the pan. Cut the shortbread into serving pieces while it is still warm.

Let the pan cool before washing it in the sink or dishwasher.



Chocolate Shortbread



- 1/2 cup butter at room temperature
- 1 1/2 Tablespoons cocoa powder
- 1/2 cup powdered sugar (unsifted)
- 1/2 teaspoon vanilla
- 1 cup flour (unsifted)

Cream the butter. Cream in the powdered sugar, the cocoa and the vanilla. Now work in the flour. Knead the dough on an unfloured board until smooth. Spray the shortbread pan very lightly with a non-stick vegetable oil spray. Firmly press the dough into the shortbread pan. Prick the entire surface with a fork, and bake the shortbread right in the pan at 325° for about 30 - 35 minutes. Don't let the edges get too dark. Let the shortbread cool in its pan for about 10 minutes before you loosen the edges with a knife and flip the pan over onto a wooden cutting board. If the shortbread does not come right out, tap one edge of the pan. Cut the shortbread into serving pieces while it is still warm.

Let the pan cool before washing it in the sink or dishwasher.



Lemon Shortbread

- 1/2 cup butter at room temperature
- 1/2 cup powdered sugar (unsifted)
- 2 teaspoons grated lemon peel
- 1 cup flour (unsifted)

Cream the butter until it is light. Cream in the powdered sugar and the grated lemon peel. Now work in the flour. Knead the dough on an unfloured board until nice and smooth. Spray the shortbread pan very lightly with a non-stick vegetable oil spray. Firmly press the dough into the shortbread pan. Prick the entire surface with a fork, and bake the shortbread right in the pan at 325° for about 30 -35 minutes, or until lightly browned. Let the shortbread cool in its pan for about 10 minutes before you loosen the edges with a knife and flip the pan over onto a wooden cutting board. If the shortbread does not come right out, tap one edge of the pan. Cut the shortbread into serving pieces while it is still warm.

Let the pan cool before washing it in the sink or dishwasher.

Nut Shortbread



- 1/2 cup butter at room temperature
- 1/2 cup powdered sugar (unsifted)
- 1/2 teaspoon vanilla
- 1/4 cup (1oz) ground nuts, pecans, almonds, hazelnuts, or unsalted cashews ~ not walnuts or peanuts
- 1 cup less 2 Tablespoons flour (unsifted)
- 1 Tablespoon corn starch

Cream the butter until it is light. Cream in the powdered sugar, and the vanilla. Stir in the ground nuts, then the flour and the corn starch. Knead until smooth on a very lightly floured board. (This dough is sticky.) Spray the shortbread pan very lightly with a non-stick vegetable oil spray. Firmly press the dough into the shortbread pan. Prick the entire surface with a fork, and bake the shortbread right in the pan at 325° for about 30-35 minutes, or until lightly browned. Let the shortbread cool in its pan for about 10 minutes before you loosen the edges with a knife and flip the pan over onto a wooden cutting board.

If the shortbread does not come right out, tap one edge of the pan. Cut the shortbread into serving pieces while it is still warm.



Orange Spice Shortbread

- 1/2 cup butter at room temperature
- 1/2 cup powdered sugar (unsifted)
- 2 teaspoons grated orange peel
- 1/4 teaspoon ginger
- 1/8 teaspoon cinnamon
- 1 cup flour (unsifted)

Cream the butter until it is nice and light. Cream in the powdered sugar, the grated orange peel and the spices. Now work in the flour. Knead the dough on an unfloured board until smooth. Spray the shortbread pan very lightly with a non-stick vegetable oil spray. Firmly press the dough into the shortbread pan. Prick the entire surface with a fork, and bake the shortbread right in the pan at 325° for about 30 -35 minutes, or until lightly browned. Let the shortbread cool in its pan for about 10 minutes before you loosen the edges with a knife and flip the pan over onto a wooden cutting board. If the shortbread does not come right out, tap one edge of the pan. Cut the shortbread into serving pieces while it is still warm.



Ginger Shortbread



- 1/2 cup butter at room temperature
- 1/4 cup light brown sugar (packed)
- 3/4 teaspoon ginger
- 1 cup flour (unsifted)
- 1 Tablespoon corn starch

Cream the butter. Cream in the brown sugar and ginger. Now work in the flour and the corn starch. Knead the dough on an unfloured board until smooth. Spray the shortbread pan very lightly with a non-stick vegetable oil spray. Firmly press the dough into the shortbread pan. Prick the entire surface with a fork, and bake the shortbread right in the pan at 325° for about 30 -35 minutes, or until lightly browned. Let the shortbread cool in its pan for about 10 minutes before you loosen the edges with a knife and flip the pan over onto a wooden cutting board. If the shortbread does not come right out, tap one edge of the pan. Cut the shortbread into serving pieces while it is still warm.

Let the pan cool before washing it in the sink or dishwasher.



Coconut Shortbread

1/2 cup butter at room temperature
1/4 cup (1oz) powdered sugar (unsifted)
1/4 cup (1oz) sweetened, flaked coconut
1/2 teaspoon vanilla
1 cup flour (unsifted)

Cream the butter until it is light. Cream in the powdered sugar and the vanilla. Now stir in the coconut and the flour. Knead the dough on an unfloured board until nice and smooth. Spray the shortbread pan very lightly with a non-stick vegetable oil spray. Firmly press the dough into the shortbread pan. Prick the entire surface with a fork, and bake the shortbread right in the pan at 325° for about 30 -35 minutes, or until lightly browned. Let the shortbread cool in its pan for about 10 minutes before you loosen the edges with a knife and flip the pan over onto a wooden cutting board. If the shortbread does not come right out, tap one edge of the pan. Cut the shortbread into serving pieces while it is still warm.

Let the pan cool before washing it in the sink or dishwasher.



Metric Conversion Table

1 cup flour = 4.5 oz. = 128 grams

1/2 cup butter = 4.0 oz. = 113 grams

1/4 cup packed brown sugar = 2 oz. = 56 grams

1/4 cup granulated sugar = 2 oz. = 56 grams

1/3 cup powdered sugar = 1 1/3 oz. = 37 grams

1/4 cup powdered sugar = 1 oz. = 28 grams

1/4 cup sweetened, flaked coconut = 1 oz. = 28 grams

1/4 cup ground nuts = 1 oz. = 28 grams

If granulated sugar is not available, use castor sugar.



