

### SHORTBREAD

<b>METRIC</b>	<b>INGREDIENT</b>	<b>IMPERIAL</b>
500g	butter	1 pound
250mL	icing sugar	1 cup
250mL	cornstarch	1 cup
750mL	flour	3 cups

1. With electric mixer, cream butter until fluffy.
2. Gradually add icing sugar and cornstarch.
3. Add approximately half of the flour, mixing in with the electric mixer.
4. Add the remaining flour. Mix in with a wooden spoon. Knead until the dough cracks.
5. Chill.
6. Roll to about 15mm/  $\frac{1}{2}$  inch thickness. Use wax paper to prevent sticking, if necessary.
7. Cut into shapes with cookie cutters, cut into diamond shapes or press into a square cake pan.
8. Prick several times with a fork.
9. Reroll any leftover dough.
10. Bake at 325°F until very delicate brown in colour, about 20 to 30 minutes.

### DECORATOR'S FROSTING

<b>METRIC</b>	<b>INGREDIENT</b>	<b>IMPERIAL</b>
25mL	butter, softened	2 tablespoons
250mL	icing sugar	1 cup
2mL	vanilla	$\frac{1}{2}$ teaspoon
20 - 25 mL	cream or milk	4 - 5 teaspoons
few drops	food colouring	few drops

1. Cream butter until fluffy with electric mixer.
2. Add a small amount of icing sugar gradually and continue beating. Use a rubber scraper to scrape down sides of the bowl. Add small amount of milk and vanilla.
3. Add remaining sugar and milk alternately, continuing to beat until smooth.
4. Divide icing into 2 or 3 small bowls. Add a few drops of food colouring to each bowl to be coloured. Stir well. Pipe through a small plastic bag.