

Bread Ahead Bakery Shortbread

From the blog For Love of the Table

200 g. all-purpose flour (1 3/4 c.)
175 g. cake flour (1 3/4 c.)
250 g. sliced cold butter (17 1/2 T.)
65 g. granulated sugar (1/3 c.)
30 g light brown sugar (2 T. plus 1 t.)
30 g. Turbinado sugar (2 T. plus 1 t.)
4 g. fine salt. (5/8 t.)

Sift the flour into a large bowl and add the sliced cold butter. Rub the butter into the flour until the mixture looks like breadcrumbs, then add the sugars and salt and continue to rub until a crumbly but smooth paste is reached.

On a lightly floured surface, roll the dough out 4 mm/1/6 inch thick and used a 6 cm/2 1/3 inch round fluted or smooth cutter to stamp out the cookies. (It worked best for me to roll a generous half out first...and then combine the scraps from the first roll with the remainder of the dough. You can roll out the final remaining bit of scrap to get a few more cookies, if you like). Place the cookies on parchment lined sheets, spacing evenly.

Chill the sheets for 30 minutes. Bake in a preheated 275°F oven for about 55 minutes, rotating the sheets from top to bottom and front to back half way through the baking time. The cookies are done when they are firm to the touch—they should not have too much color. Once out of the oven, sprinkle generously with granulated sugar. Cool completely (and put the kettle on...).

Makes about 3 dozen biscuits.

Notes:

- The original recipe uses 375 g. British plain flour (instead of a mix of all-purpose and cake flour) and 30 g. demerara sugar (in place of Turbinado sugar).
- The original recipe calls for an oven temperature of 250°F, but in my oven they do better at 275°F.
- You can also roll and cut the dough into traditional 1 1/4-inch by 3-inch "fingers" (use a straight edge). When cut this way you'll get about 3 1/2 dozen rectangular shortbread cookies.

(Recipe adapted from [Bread Ahead Online Baking Recipe Book](#))

<http://www.forloveofthetable.com/2020/04/traditional-shortbreadto-go-with.html>

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