



Season's Greetings Shortbread

2 cups minus 1 Tbsp. flour
½ cup sugar
¼ cup semolina
¼ cup cornstarch
1 cup (2 sticks) cold unsalted butter



1. Preheat the oven to 325°F. In a large bowl, stir together the flour, sugar, semolina and cornstarch. Grate the butter into the flour mixture and combine. The mixture should turn to fine crumbs. Form into a ball and knead until smooth.
2. On a lightly floured surface, roll the dough into a square about ¼ inch thick. Cut the dough into 2-inch squares and prick each one in three places with a fork.
3. Place the squares on an ungreased baking sheet about 1 inch apart. Bake for 23 to 30 minutes, until golden on the bottom. Transfer to a wire rack to cool.

Makes 2 dozen cookies

Tasty twists

LEMON-DRIZZLED SHORTBREAD

Bake and cool the shortbread as directed. Make a lemon glaze: Stir together 2 cups sifted confectioners' sugar, 2 tablespoons strained lemon juice and the grated zest of ½ lemon. Drizzle glaze over the cooled shortbread.

PETTICOAT TAILS

Divide the dough into six pieces. On a lightly floured surface, roll each piece out to a 6- or 7-inch circle about ¼ inch thick. Press the tines of a fork around the edges of the circle to make a pattern. With a knife, score the dough into six pie-shaped wedges, cutting almost—but not all the way—through the dough. Prick each wedge in several places with a fork. Bake the dough as directed. While the shortbread is still warm, slice it all the way through.

