

*The author got this recipe from her husband's grandmother in Scotland. I've always liked shortbread cookies, but never made them. This calls for a version of whole wheat flour called "white whole wheat flour", which, in the grand old tradition of Serious Eats recipes calling for obscure ingredients, would be impossible to find, but says regular whole wheat flour will also work.*



## Shortbread Cookies

### Ingredients

- 255g all-purpose flour (9 ounces; 2 cups)
- 255g white whole wheat flour (9 ounces; 2 cups), see notes
- 226g cornstarch (8 ounces; 2 cups)
- 170g golden caster, caster, or superfine sugar (6 ounces; about 3/4 cup plus 2 tablespoons)
- 1/2 teaspoon Diamond Crystal kosher salt; for table salt, use half as much by volume
- 454g unsalted butter (1 pound; 2 cups)

### Directions

1. Adjust oven rack to middle position and preheat oven to 350°F (175°C). Line a 9- by 13- inch rimmed baking sheet with parchment paper; set aside.
2. In a large bowl, whisk together all-purpose flour, white whole wheat flour, cornstarch, caster sugar, and salt until combined.
3. In a small saucepan, heat butter over medium-low heat until melted. (Alternatively, melt butter in a medium bowl or measuring cup in the microwave.) Pour melted butter into the flour mixture and, using a rubber spatula or dough scraper, incorporate butter into dry ingredients, gently stirring and pressing to combine, until a cohesive dough just forms and no dry bits remain, about 1 minute. (Be careful not to overwork the dough.)
4. Scrape dough into the prepared baking sheet and, using an offset spatula or the flat bottom of a glass or measuring cup, press dough into an even layer. Bake until fragrant and light golden, about 40 minutes.
5. Remove shortbread from oven and sprinkle top with a 3 tablespoons caster sugar. Using a knife, cut shortbread into individual portions while still warm. Allow shortbread to cool completely in the baking sheet, about 1 hour. Shake excess sugar off individual portions and serve.

### Notes

White whole wheat flour has a slightly lower protein content than standard whole wheat flour, making it ideal for tender shortbread. If you can't find white whole wheat flour, you can substitute with regular whole wheat flour. The shortbread will still be tender but not quite as "short."

### Make-Ahead and Storage

Store in an airtight container at room temperature for up to 1 week. (Shortbread is best eaten within 3 days, after which it may begin to stale.)

