

Melt-in-your-mouth Shortbread Cookies

Ingredients

1/2 c [Corn Starch](#)

1/2 c [Icing Sugar](#)

1 c [Flour](#)

3/4 c Butter

Directions

Combine dry ingredients and use a pastry cutter to blend in butter. Then get your hands in there and mix away.

Depending on whether you want to roll these out to cut or just drop them, you can add more or less butter and/or flour.

Bake at 350 for about 10 min. These cookies barely need to bake, and keep an eye on them, its easy to over cook them. Trial an error with your own oven won't take long to make them perfect.

These cookies can be topped with icing or left plain. They literally melt in your mouth.