

Better Than Ted Lasso Biscuits (Shortbread)

Anne Byrn/Between the Layers

The Apple TV + recipe goes something like this...flour, butter, powdered sugar, and salt. Instead, I use a little cornstarch and pulse granulated sugar in the food processor to mimic what's known as castor sugar across the Pond and infinitely better than powdered sugar in shortbread. Just pulse the sugar with the steel blade until the sugar is fine. And sprinkle more sugar on top - don't need to pulse it - once the shortbread comes out of the oven so it looks all sparkly! For extra crispy shortbread, chill it in the pan 10 minutes before baking. Shortbread should be pale in color, so make sure not to over bake it or bake it at too high a temp.

Makes 8 shortbread fingers

1/4 cup granulated sugar

1 1/2 cups all-purpose flour, (about 207 grams. I used King Arthur unbleached organic)

1/4 cup cornstarch (28 grams)

1/4 teaspoon salt

12 tablespoons (1 1/2 sticks, 167 grams) unsalted butter, straight from the fridge

1 to 2 teaspoons more sugar to sprinkle on top

1. Preheat the oven to 325 degrees F.
2. Place the sugar in a food processor fitted with a steel blade and pulse until finely ground, about 10 to 15 seconds. Remove the sugar from the processor and set aside.
3. Place the flour, cornstarch, and salt in the processor or a large bowl and pulse or whisk to combine. Cut the butter into 1/2-inch pieces and distribute over the flour mixture, then pulse in the processor or cut the butter in with a pastry blender until crumbly. Add the sugar, and continue to pulse or stir together until it just comes together in crumbly pieces, not one mass.
4. Press the dough into an 8-inch square pan, and smooth the top with a small spatula. Place the pan in the fridge for 10 minutes.
5. Remove the pan from the fridge, and with a small sharp knife, cut the shortbread into four quadrants and then cut each quadrant into three fingers so you have 12 fingers in all. You cut nearly all the way through. Prick the top with a fork to make holes. Place the pan in the oven.
6. Bake until the shortbread just takes on some color, but do not let it brown, about 32 to 36 minutes. With a small spatula or sharp knife, cut through the markings you made before baking. (Sometimes they are hard to see!) Let cool in the pan for 1 hour, then carefully remove the pieces to a rack to completely cool, then pack in boxes or tins.

