

Recipe

Easy Irish Shortbread Cookies

Ingredients

8 oz very soft butter, preferably irish
1 tsp vanilla
½ c sugar
1 ¾ c all-purpose flour
¼ c cornstarch
Sugar for sprinkling

Directions

1. Mix butter and vanilla until smooth and no lumps remain. Beat the sugar in.
2. Add flour and cornstarch. If the consistency is not doughy, add a tiny bit of milk to form.
3. Dump out onto a floured board and knead until dough forms a ball and is not sticky.
4. Roll out dough to ¼ in thickness and cut into your favorite shapes or turn onto a papered sheet pan and mark squares. May be refrigerated for up to 12 hours before baking.
5. Sprinkle with granulated or sanding sugar.
6. Bake at 350 for 8 minutes.



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Recipe

Irish Soda Bread

Ingredients

4 cups all-purpose flour
4 tbsp sugar
1 tsp baking soda
1 ½ tsp kosher salt
4 tbsp (1/2 stick) butter
1 ¾ c cold buttermilk
1 extra large egg
1 tsp grated orange zest
1 c dried currants, raisins or cranberries

Directions

1. Preheat oven 375
2. Combine flour, sugar, baking soda, and salt in bowl. Mix with paddle on low until butter is mixed into the flour.
3. Beat buttermilk, egg, and orange zest together.
4. Add the wet mix to the dry mix.
5. Mix the dried fruit with a tbsp flour then fold into the wet dough.
6. Turn the dough out onto a floured board and knead until a round loaf forms.
8. Place on papered sheetpan and cut a cross in the top.
9. Bake for 45 to 55 minutes or until a toothpick comes out clean.



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