

Sue's Shortbread Cookies

½ cup	butter (soft - room temp)
½ cup	icing sugar
2/3 cup	white rice flour
½ cup	corn starch
¼ cup	potato starch
2 tbsp	tapioca starch

Mix dry ingredients together in large bowl. Cut butter into large pieces and add to dry ingredients. Knead dough until the butter is incorporated and dough releases from sides of bowl. It will seem like it won't come together, but keep kneading and it will.

Roll into small balls, place on baking sheet, press with a fork and decorate with coloured sugar.

Bake at 325° for about 26 mins. Makes 24-30 cookies.

Flattened dough balls can be frozen to be baked off later.