



Ginger Shortbread

(Makes about 40)

Preheat oven to 325F/175C)

(Note: gr and oz are not exact equivalents; it is the proportion that's important - 2:1)

200 gr salted butter (8 oz)

100 gr soft brown sugar (4 oz)

200 gr flour (8 oz)

100 gr rice flour (4 oz)

1-2 Tbs ground ginger

200 gr crystalized ginger, chopped up fairly small (6-8 oz) (optional)

Cream together sugar and softened (not melted) butter. Work in flours and ground ginger. Add chopped ginger.

The dough will be soft and crumbly. Divide in two, and put one part on a sheet of waxed paper. Roll the dough in the waxed paper until until it forms a long roll. Repeat with second part. Fold over ends of waxed paper and refrigerate flat for a least half an hour, or until dough is firm.

Unwrap one roll and cut into 1/4" (2 cm) thick slices and place on parchment lined cookie tray.

Bake until lightly browned, 15-20 minutes. Cool completely before serving.