

## EDWARDIAN SCOTTISH SHORTBREAD

*Biscuit de Beurre Écossais*

**Source:** The Gilded Table – December Edition



**Prep Time:** 15 min | **Cook Time:** 30-35 min

**Yield:** 16 shortbread fingers (or wedges)

### Recipe Description

*This Edwardian Scottish shortbread is rich yet restrained, made with butter, sugar, and flour in the traditional manner. Baked low and slow, it develops a tender crumb and delicate snap, meant to be enjoyed simply and without embellishment. Served at the tea table during winter months, it offers quiet comfort and timeless simplicity — a biscuit that needs nothing more than a warm cup and good company.*

### Ingredients

- 1 cup unsalted butter, softened
- 2 cups all-purpose flour
- ½ cup granulated sugar
- Pinch of salt

*(That is all — true to tradition.)*

### Instructions

#### 1. Preheat oven to 325°F (165°C).

Line a shallow rectangular pan or baking sheet with parchment.



Where recipes read like love letters.

## 2. Cream butter and sugar

Beat the butter and sugar together until smooth and pale, but not fluffy.

**3. Add dry ingredients:** Stir in the flour and salt gradually, mixing just until a soft dough forms. Do not overwork.

**4. Shape:** Press dough evenly into the prepared pan to about  $\frac{1}{2}$ -inch thickness, or roll and cut into finger-length rectangles if preferred.

**5. Prick and mark:** Use a fork to prick the surface lightly at regular intervals — a traditional Edwardian finish.

**6. Bake:** Bake for 30–40 minutes, until set and very lightly golden at the edges.

Shortbread should remain pale.

**7. Cut and cool:** While still warm, cut into fingers or wedges.

Allow to cool completely in the pan before removing.

## Notes

- Serve plain — no icing, no chocolate
- Traditionally arranged on china plates
- Perfect with tea, mulled wine, or a quiet afternoon coffee
- Keeps well in a tin for several days