

Sugared Shortbread

(aka Mr Tummus's Sugar-Topped Cake)



2 c flour

1/4 c rice flour (I grind raw white rice in bullet - should be gritty not smooth)

1/4 c sugar (+ additional for topping)

1/2 t fine sea salt

1 c unsalted butter, melted and cooled

Preheat oven to 350. Line 8" square pan with parchment paper.

Whisk together flours, sugar, and salt. Stir in the butter. Press dough evenly into the bottom of the prepared pan. Bake until golden brown (40-45 min). While still warm, sprinkle evenly with sugar - then cut into small pieces (I do 1 inch squares). Cool completely. If you don't cut it while it's still warm, it'll break and not cut neatly.

EXCELLENT!!! Only make these if you have an event to bring them to or lots of people to eat them right away. **THEY ARE DANGEROUS TO HAVE AROUND!!** They also freeze well. Tuck some away to surface as a sweet surprise!

adapted from Melissa Clark - [nytimes.com](https://www.nytimes.com)