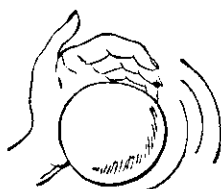
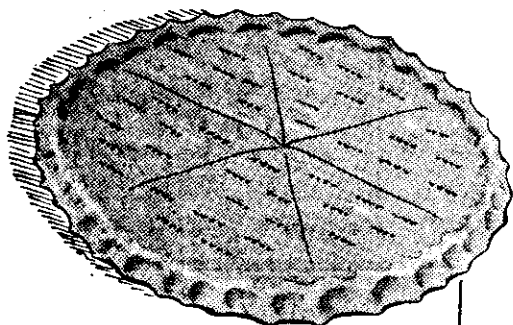


How to make shortbread

by Mr. S. Galloway of the Better Baking Bureau

Mr. S. Galloway, leading Hotel Chef, baker and pastrycook, offers you this practical recipe and method for use with Phosphate Baking Powder.



1. Mould paste in round ball according to size of shortbread required.
2. Place piece of flat greaseproof paper on top and flatten out with rotary motion of hand to 4in.-7in. in diameter.
3. Mark divisions with knife and dock with fork.
4. With thumbs press edge as illustrated. Press tip of right thumb 1/2in. from tip of left thumb.



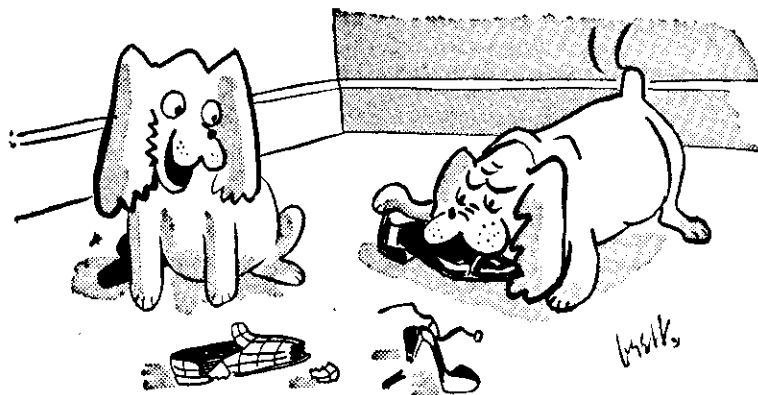
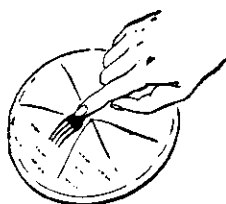
SHORTBREAD

1lb. 12oz. flour.
1/8 teaspoon Phosphate Baking Powder.
2oz. ground rice.
1/2lb. icing or castor sugar.
1 egg yolk.
1lb. 2oz. to 1 1/4lb. shortening.
1/4 teaspoon salt.

Cream shortening, sugar and salt. Work in the flour and knead. Proceed as directed.

REMARKS

If ground rice is not on hand use 2lb. flour. The yolk of an egg prevents crumbliness, but its use is quite optional. The oven should not be too hot. Bake to a straw colour, cut while warm, but do not remove pieces until cold.



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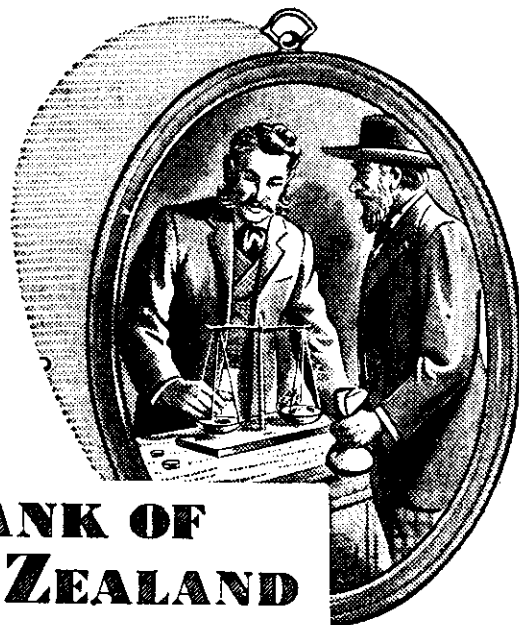


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