Shortbread Cookies

- 1/2 cup cornstarch
- 1/2 cup icing sugar
- 1 cup flour
- 3/4 cup soft butter

Sift together the cornstarch, icing sugar and flour. Blend in butter until a soft smooth dough forms. Shape into 1" balls, and chill 30 -60 minutes. Place 1 1/2" apart on a cookie sheet, and flatten slightly with a floured fork. Bake 300' for 15-20 minutes. Transfer to a rack and cool. Makes about 24 cookies."