



Homegrown Favourites

We're sharing some of our own personal favourite recipes fresh from the kitchens of RBG staff and volunteers. Bon appétit!

VEGETARIAN

Leslie Laking's Shortbread

INGREDIENTS

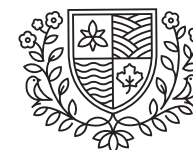
- 1 ⅓ cups all-purpose flour
- ¼ cup corn starch, rounded
- ¼ cup white sugar, rounded
(plus extra for sprinkling)
- ½ pound butter
(plus extra for greasing pan)

DIRECTIONS:

1. Preheat oven to 300 °F.
2. In a medium-sized bowl, combine flour and corn starch.
3. In another large bowl, cream butter and sugar with a wooden spoon.
4. Gradually add sifted flour and corn starch mix. Knead ingredients together with wooden spoon or fingers.
5. Make a ball with the smooth, well-combined mixture.
6. Grease a 9" baking pan and press the dough evenly and firmly. Use a dinner fork to press the edges flat, then prick patterns through the dough to allow steam to escape.
7. Bake for 1 hour on middle rack. The surface of the cookies will be light golden-brown when done. Sprinkle with white sugar immediately out of the oven when they are still hot.
8. Let the shortbread cool on a rack for several hours.
9. Cut into 16 pieces and store in an air-tight container.

From the kitchen of:
Former RBG Director
The late Dr. Leslie
Laking (1917–2011)

For 30 years after his retirement in 1981, Dr. Leslie Laking maintained close ties with RBG staff and volunteers as an active volunteer. An annual holiday tradition here at the Gardens was sharing a piece of his homemade shortbread when he dropped by with a tray for the staff.



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