

# FOOD & WINE

INSPIRATION SERVED DAILY



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## Shortbread with Marmalade and Vanilla Ice Cream

CONTRIBUTED BY [KENNY ROCHFORD](#)

ACTIVE: 1 HR

TOTAL TIME: 2 HRS

SERVINGS: 8

- MAKE-AHEAD
- STAFF-FAVORITE

*Kenny Rochford's Scottish heritage gives him an edge when making these buttery shortbread [bars](#). "The key is to work the dough by hand," he says. "No modern mixers here!"*

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**3 1/2 cups all-purpose flour**

**3/4 cup sugar**

**3 sticks unsalted butter, at room temperature, plus more for greasing**

**1/2 cup [Hand-Cut Orange-and-Lemon Marmalade](#)**

**Vanilla ice cream and mint leaves, for serving**

**1.** Preheat the oven to 300°. In a large bowl, mix the flour and sugar. Add the butter and gently work it into the flour with your fingers until a dough forms.

**2.** Line a 10-by-15-inch rimmed baking sheet with parchment paper; butter the paper. Press the dough evenly into the prepared pan, about 1/3 inch thick. With a knife, score the dough into 2 1/2-by-2-inch bars. Bake the shortbread for about 50 minutes, until pale golden and set. While the shortbread is still hot, cut it into bars. Transfer the baking sheet to a rack and let cool.

**3.** Set 1 shortbread bar on each plate and spoon about 1 tablespoon of the marmalade on each one. Top each shortbread with ice cream, garnish with mint and serve.

**MAKE AHEAD** The shortbread can be kept in an airtight container for up to 3 days or frozen for up to 1 month.

FROM [MEDLOCK AMES WINERY: NIRVANA IN SONOMA](#)

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