Lemon Shortbread

1/2 cup old fashioned oats

1 1/2 cups flour

1/4 cup cornstarch

2/3 cup powdered sugar

1/2 teaspoon salt

14 Tablespoons butter, cold, sliced into 1/8" thick slices

1 Tablespoon lemon zest

Pulse oats in food processor until ground to a fine powder.

In bowl of standing mixer, combine oat flour, flour, cornstarch, sugar , lemon zest and salt.

Add butter to mixer and mix on low until just combined and dough comes together.

Divide dough into 8 equal pieces.

Place springform pan collars (groove side up) on a silpat lined baking sheet. Press dough into collars in even 1/2 inch thick layer.

Open springform collar but leave in place. Bake shortbread 5 minutes at 450. Reduce heat to 250 and bake 10-15 minutes longer.

Turn oven off. Remove springform collar.

Use chef's knife to score surface of shortbread into 6 equal pieces, cutting halfway through shortbread.

Use a wooden skewer to poke 8-10 holes in each wedge.

Return shortbread to oven and prop door open with handle of a wooden spoon. Allow shortbread to dry in turned off oven for an hour. Transfer to wire racks to cool at least 2 hours. \

Cut shortbread at scored marks to separate and serve.