

## **SHORTBREAD**

**courtesy of Chris Jackson**

**Makes (2) 6" diameter circles that you score before baking. This process is hard to describe exactly--it becomes just a "feel"--you'll see.**

**3 1/2 to 4 cups of flour  
2 sticks unsalted butter, softened  
1 egg, beaten  
3/4 cup sugar**

**Do not use electric mixer (it makes the batter too tough or something strange).**

**Gently beat (I use a wooden spoon) together the butter and sugar. When fully blended, add the beaten egg.**

**When fully mixed, begin adding the flour, about 2-3 handfuls at a time.**

**At some point, when about 1/2 the flour has been added, you will need to take the batter out of the bowl and begin to gently knead the remaining flour into the batter. This is where things sort of get hazy--just how much flour should go in--it's a feel more than anything else.**

**The batter begins to not completely stick together and flakes off-- you've reached the end point and are ready to prepare for baking.**

**Divide the batter in half, roll each half into a ball and roll it in a little bit of flour. Press it down into a round with your hands and roll it out to a 6"-7" circle, about 1/2" to 3/4" thick.**

**Place on ungreased baking sheet. With a fork, press the edges together and gently poke holes in the top. With a knife, score a 1" grid on the top about 1/4 to 1/3 depth.**

**Bake for about 1 to 1 1/4 hours in a 250 oven, or until it is gently tan/brown on the edges. Cool on a rack and place in a tin (not a plastic) container.**