

## Scottish Shortbread

Liz Smith

Mix 1 pound of butter and 1 cup sugar.

I use the dough hook in my mixing bowl. You can kneed it by hand.

1. Slowly add 5 cups of flour.
2. Do not over mix. It'll get tough.
3. When it is thoroughly mixed, place in a 9 X 14 inch baking dish.
4. Bake for 45 – 60 minutes, in a 250 degree oven.
5. When it's a little golden, take it out.
6. Sprinkle the top w/ sugar.
7. Cut into pieces.
8. Try to leave it alone until the next day, when it will taste better.
9. Keep in a tight container so that it won't get soggy.