

## Scottish Shortbread

### Ingredients

- 1 cup butter
- 1/2 cup packed brown sugar
- 2 cups all-purpose flour

### Instructions

- Preheat oven 325° F
- Cream butter and sugar (with electric beater for modern convenience)
- Add 2 cups of flour by hand with a wooden spoon, 1 cup at a time
- Sprinkle board/clean counter with remaining flour.
- Knead just until thoroughly mixed (don't over knead)
- Spread shortbread dough out by hand into a greased shortbread pan, making sure that all edges/corners have been thoroughly pressed to prevent bubbles (using a metal measuring cup to smooth out dough in pan works too)
- Prick dough all over with fork
- Bake for 40 mins in shortbread pan/mold, 10-12 mins for small cookies if not using a mold.
- Cool in pan for 30 mins; place wire rack on top of pan and flip upside down, leaving pan until shortbread has come out of pan.
- Makes 1 square pan (9 pieces) of shortbread

