

Aunt Lizzie's Scottish Shortbread

Ingredients

2 cups sifted all-purpose flour

¼ teaspoon salt

1 cup unsalted butter

½ cup granulated or confectioners' sugar

Preheat the oven to 325°F (170°C, Gas Mark 3).

Sift together the flour and salt. In a large mixing bowl, cream the butter and sugar together until they almost look white. Slowly add the flour mixture, mixing well. Press into an 8 x 8 x 2-inch pan until level and smooth. Using a fork, prick the entire surface. Bake for 30 minutes or until just starting to get golden brown. While still warm, cut into 2-inch pieces.

Yield: 16 bars.



<http://tinyurl.com/mubq93n>