

# Sugar-Free Scottish Shortbread

...from the "Old Coach's" kitchen.

By Rick Bowles

## ingredients:

- 1 cup unsalted butter, softened
- ½ cup Splenda
- 2 cups all-purpose flour

## directions:

- Preheat oven to 325 degrees
- Cream butter and Splenda until light and fluffy.
- Gradually beat in flour.
- Press dough into an ungreased 9-in square baking pan
- Prick top of dough with a fork
- Bake until light brown, 30 to 35 minutes.
- Cut into squares.
- While slightly warm, dust with a small amount of Splenda