

Shortbread

By Wendy Grubb

ingredients:

- ½ lb butter
- ½ cup sugar plus 2 TBSP
- Pinch of salt
- 2 ½ cups flour (all purpose)

directions:

- Soften butter, add sugar and salt, cream with your hand until well blended.
- Add 2 cups of flour and continue blending with hand.
- Add more flour until the mixture is of pie dough consistency.
- Pinch off small amounts and squeeze into a ball.
- Roll on lightly floured board until saucer size.
- Sprinkle with sugar.
- Prick with fork and cut into pie shaped pieces.
- Bake in a medium oven (300-325 degrees) until edges begin to brown.
- Cool in the baking pan.
- Store in a tin box.