

# Scottish Shortbread

## Ingredients

*Original recipe makes 4 dozen*

2 cups butter

1 cup packed brown sugar

4 1/2 cups all-purpose flour

## Directions

1. Preheat oven to 325 degrees F (165 degrees C).
2. Cream butter and brown sugar. Add 3 to 3 3/4 cups flour. Mix well.
3. Sprinkle board with the remaining flour. Knead for 5 minutes, adding enough flour to make a soft dough. Roll to 1/2 inch thickness. Cut into 3x1 inch strips. Prick with fork and place on ungreased baking sheets.
4. Bake at 325 degrees F (165 degrees C) for 20 to 25 minutes.