

Shortbread

From Scotland – Anne Morris

2 heaping cups flour,

1 c butter,

½ c white sugar, and

a pinch salt.

Rub softened butter in flour and salt until fine crumbs. Add sugar. Mix with hand. Press firmly in a 9 x 13 pan. Roll with a glass. Prick with fork. (get your minds out of the gutter) Bake at 325 for about 50 – 60 minutes. (don't want this brown – want to keep it light coloured). While hot, cut into squares or fingers and dust with sugar.