

# Scotch Shortbread

by The Scottish St. Andrew Society of Greater St. Louis Cookbook

2 sticks butter                      2-1/2 cups flour

2/3 cup sugar                      A little more if needed

Let butter soften at room temperature. Add sugar to butter & work in with your hands. Work in flour, 1 cup at a time, to a firm dough, adding a little extra flour if dough too soft. Put in a jelly roll pan & roll out in pan. Prick dough with fork. Bake at 325 degrees for 15 minutes. Reduce heat to 300 degrees for 15-30 minutes more until golden brown. Cut into fingers at once & dust with sugar. Store in airtight tin.