

Short bread.

4 cups flour

1 cup sugar

1 lb. butter 2 cups

Beat butter & sugar & flour
with mixer a lot. Then knead.

In fridge - ~~300~~ they take longer
~~515 for 9 mess / 1943~~
about 80 cookies Kap.
new oven 10 15 mess

Shortbread

MAKES: ABOUT 80 SMALL COOKIES,
30 LARGE COOKIES

1 cup	butter, softened	(250 ml)
1/2 cup	packed brown sugar	(125 ml)
2 1/2 cups (approx.)	Five Roses All Purpose Flour	(625 ml)

In medium bowl, cream butter and sugar until light and fluffy. With your fingertips, gradually work in 2 cups (500 ml) flour, adding more if necessary, to make a soft but not sticky dough. Gather dough into a ball and knead lightly. Roll out dough on lightly floured surface to 1/3" (8 mm) thickness, cut into shapes with cookie cutters. Arrange 2" (5 mm) apart on ungreased baking sheets. Bake in 325°F (160°C) oven 12 - 15 minutes, until lightly golden. Allow to cool on wire racks.

VARIATION: For spiced shortbread, add 1 tsp (5 ml) each cinnamon and ginger, 1/2 tsp (2 ml) ground cloves and 1/4 tsp (1 ml) grated nutmeg to flour before adding to butter-sugar mixture.

