

Scottish Shortbread



Ingredients

- 3 c. flour
- 1/2 lb. butter, softened
- 1 c. sugar
- 1 egg, well beaten
- 3 tsp. baking powder

Method

1. Sift together flour, sugar, and baking powder three times.
2. Add very soft butter.
3. Mix with hands until batter holds together.
4. Add beaten egg into batter.
5. Pat brown paper on a cookie sheet; add dough and flatten out with hands, turning around to straighten out edges.
6. Pinch edges as you would for a pie and using a fork, stick through dough all over.
7. Bake at 325 F for 30 minutes or until light brown.
8. When done, slip paper and bread off onto cookie rack.
9. When slightly cool, cut in and separate slightly.
10. Allow it to cool.
11. Stand each quarter up on edge until entirely cool.
12. Wrap in wax paper.

Courtesy of member Susan Moser Gaza, House of Lancaster Cookery Book, 1986