

## Scotch Shortbread

*Joy of Cooking*, Irma Rombauer & Marion Rombauer Becker. The Bobbs-Merrill Co., Inc. May 1979.

Ingredient & instruction	1 recipe	2 recipe
Yield	About 20 squares	About 4 dozen

Pre-heat oven to 325°F. Butter a 9-inch pie plate and dust with cocoa powder or fine dry bread crumbs.

Cream:

Butter	1 cup = 2 sticks	2 cups = 1 lb
--------	------------------	---------------

Sift together:

All-purpose flour	2 cups	4 cups
Confectioners' sugar	½ cup	1 cup
Salt	¼ tsp	½ tsp

Blend the dry ingredients into the butter.

Pat the stiff dough into:

An ungreased pan	9x9-inch pan	11x17
------------------	--------------	-------

Pierce with a fork through the dough every half-inch.

Bake 25-30 minutes.

Cut into squares while warm.