

SHORTBREAD

(makes 4 dozen)

INGREDIENTS AND QUANTITIES:

1 1/2 cups icing sugar

1 lb. Butter

4 1/3 cups flour

1/2 tsp. Baking Soda

EQUIPMENT & UTENSILS:

Two large bowls

Pastry cutter

Dry measures

Measuring spoons

Rolling pin

Sifter or fork

Cookie sheets

PROCEDURE:

- 1. Preheat oven to 375 F.**
- 2. Cut the butter into cubes and set aside.**
- 3. Sift the dry ingredients together and blend with a sifter or fork.**
- 4. With a pastry cutter, cut cubes of butter in with the dry ingredients. When a thick dough forms, finish the process with your hands.**
- 5. Cover your rolling pin and counter top with a light dusting of flour.**
- 6. Roll out the dough, flip it over and roll it out again. Continue this process until your dough is about 1/2 cm. thick.**
- 7. Cut out cookies and place them on a cookie sheet. Collect the remaining dough and roll out again.**
- 8. Put cookies in the oven and immediately turn the oven off. Leave the cookies in the oven for 10 minutes.**
- 9. When the cookies come out of the oven, reheat the oven to 375 in preparation for the next batch.**

