

Cooking for Morons Cookbook

3 Ingredient Scotch Shortbread Cookies

Ingredients:

One cup butter

$\frac{1}{2}$ cup sugar (brown or white granular)

$2\frac{1}{2}$ cups sifted all purpose flour



Directions:

Preheat oven to 300°.

Line a cookie sheet with parchment paper.

Cream butter, sugar together adding sugar gradually until light and fluffy. Add in flour and mix with spatula. Use your hands to make a ball. Chill. On a lightly floured board, roll out to about $\frac{1}{4}$ inches thick. Cut with 2" cookie cutter or slice into 1" by 2" strips. Re-roll scraps and use. Place on cookie sheet lined with parchment paper.

Bake in oven at 300° for 25-30 minutes until lightly browned.

Cool completely on a rack or cloth. These will melt in your mouth.

Thanks to Liz Ketchel for this delicious recipe!