

## Myra Cowan's Authentic Scottish Shortbread

½ cup Sugar

1 cup Butter

2 cups Flour

Cream Butter and Sugar together until well blended. Add Flour alternately until all is used. Knead to blend all flour. (should be a dry, firm consistency).

Fill in [press into] pie pan, mark tops with fork.

Bake at **350 degrees** until brown. (approx. 30-40+ min., depending on oven.) Check often toward the end as it may become too crispy quickly.

**Cut into serving pieces while hot.** Sprinkle lightly with sugar while hot. Leave in pans to cool.

