

SCOTTISH SHORTBREAD

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comments

If you like shortbread, you'll love this.

notes

Preheat oven to 350 degrees.
Grease an 8" x10" pan.
Makes about 36 squares.

Ingredients

prepare in advance

Soften

1/2 lb. butter (2 sticks)

Measure together

2-3/4 C bread flour
3/4 C powdered sugar
1/2 tsp. salt
1 tsp. almond extract

Finely chop

1/2 C blanched almonds

complete recipe

Cream butter.

Work in in flour, sugar, salt, almond extract, and chopped almonds.

Press into pan.

Use skewer to prick well (I use a 1" pattern to make final cutting easier).

Decorate with angelique, candied cherries, orange peel etc. as you wish.

Bake at 350 degrees for 30-35 minutes.

Cut while hot into 1 inch squares.