

## **Scottish Shortbread**

2 cups butter

1 cup packed brown sugar

4 1/2 cups all-purpose flour

Preheat oven to 325°.

Cream butter and brown sugar. Add 3 to 3 3/4 cups flour. Mix well.

Sprinkle board with the remaining flour. Knead for 5 minutes, adding enough flour to make a soft dough. Roll to 1/2-inch thickness. Cut into 3×1-inch strips. Prick with fork and place on ungreased baking sheets.

Bake at 325 for 20 to 25 minutes.

Source: [All Recipes](#)