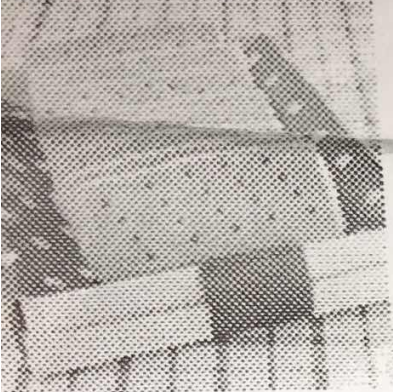


# Scottish Shortbread

SUBMITTED BY: Linda PHOTO BY: Allrecipes

This is the most basic cookie recipe there is. Real butter and brown sugar give it an irresistible flavor."



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## RECIPE RATING:



## INGREDIENTS (Nutrition)

- 2 cups butter
- 1 cup packed brown sugar
- 4 1/2 cups all-purpose flour

#2 add 3/4 sugar 1/8 maple  
maple syrup

#3 molasses  
1/6 cup

## DIRECTIONS

1. Preheat oven to 325 degrees F (165 degrees C).
2. Cream butter and brown sugar. Add 3 to 3 3/4 cups flour. Mix well.
3. 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 3x1 inch strips. Prick with fork and place on ungreased baking sheets.
4. Bake at 325 degrees F (165 degrees C) for 20 to 25 minutes

