

# **SHORTBREAD**

(makes 4 dozen)

## **INGREDIENTS AND QUANTITIES:**

**1 1/2 cups icing sugar**

**1 lb. Butter**

**4 1/3 cups flour**

**1/2 tsp. Baking Soda**

## **EQUIPMENT & UTENSILS:**

**Two large bowls**

**Pastry cutter**

**Dry measures**

**Measuring spoons**

**Rolling pin**

**Sifter or fork**

**Cookie sheets**

## **PROCEDURE:**

- 1. Preheat oven to 375 F.**
- 2. Cut the butter into cubes and set aside.**
- 3. Sift the dry ingredients together and blend with a sifter or fork.**
- 4. With a pastry cutter, cut cubes of butter in with the dry ingredients. When a thick dough forms, finish the process with your hands.**
- 5. Cover your rolling pin and counter top with a light dusting of flour.**
- 6. Roll out the dough, flip it over and roll it out again. Continue this process until your dough is about 1/2 cm. thick.**
- 7. Cut out cookies and place them on a cookie sheet. Collect the remaining dough and roll out again.**
- 8. Put cookies in the oven and immediately turn the oven off. Leave the cookies in the oven for 10 minutes.**
- 9. When the cookies come out of the oven, reheat the oven to 375 in preparation for the next batch.**

