

CHRISTMAS 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.