

Recipe - Shortbread cookies

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

Preheat oven to 325°. Cream butter and sugar until light and fluffy. Add 3-3/4 cups flour; mix well. Turn dough onto a floured surface; knead for 5 minutes, adding enough remaining flour to form a soft dough. Roll to 1/2 inch thickness. Cut into 3x1 inch strips. Place 1 inch apart on ungreased baking sheets. Prick with fork. Bake until cookies are lightly browned, 20-25 minutes. Cool and when it's ready to eat, go crazy!