

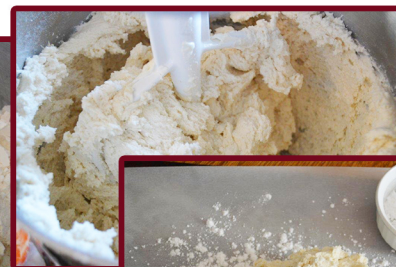
Grandma Shirley's Shortbread Recipe

Ingredients:

- 1 cup granulated sugar
- 1 lb. real butter
- 4 cups flour
- Optional:
chocolate chips or frosting

Directions:

- Preheat oven to 350 degrees.
- Cover cookie sheets or jelly roll pans with parchment paper.
- Cream sugar and butter till light and fluffy.
- Add in 1 cup of the flour at a time till the dough holds shape and just a tiny bit sticky to the touch; you may not use all 4 cups of the flour.
- Form into long rectangle shapes and cut into 1/3" slices.
- Bake on cookie sheets for about 7-10 minutes; until the bottoms of the cookies are light brown and the edges also. Do not over bake.
- Allow to cool on the pan, then move to cooling racks.
- Frost with melted chocolate* or vanilla frosting.
- To melt chocolate chips or chocolate buttons, place in a microwavable safe bowl and heat for 20-30 seconds at a time, stirring. When it is melted pour into a baggie and push to a corner. Snip the corner and drizzle the cookies with the chocolate.
- Place cookies in a covered container.
- These cookies are better after they sit for a day or so. If storing for longer than a week, freeze.



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