

Simple Scottish Shortbread

1 cup butter, softened
½ cup powdered sugar
½ t vanilla
2 ¼ cup flour

Beat together butter, sugar and vanilla until well blended. Add flour, 1 cup at a time to butter mixture. ON a floured surface, roll out dough to ¼-1/2 inch thick. With a sharp knife, cut dough into 2" squares or cut into rounds with a cookie cutter. Place on ungreased baking sheet and prick top of cookies with fork. Bake for 25-30 minutes at 325 degrees until bottoms are golden brown and top is light in color. Cool on wire racks. Store in airtight containers.