

Shortbread – Andrea

Originally Mrs. McGinn's

½ lb butter, softened

1 t vanilla

¼ t salt

½ c brown sugar

¼ t baking powder

2 c flour

1. Cream butter, adding sugar slowly. Cream well!
2. Mix in the vanilla, salt, baking powder, and half the flour.
3. Turn out on a floured surface and knead in remaining flour.
4. Roll out to ~1/3" thick and cut with 2" cookie cutter.
5. Bake 300°F for 25 minutes.