

# Shortbread – Andrea

## Originally Mrs. McGinn's

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$\frac{1}{2}$  lb butter, softened

1 t vanilla

$\frac{1}{4}$  t salt

$\frac{1}{2}$  c brown sugar

$\frac{1}{4}$  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" think and cut with 2" cookie cutter.
5. Bake 300°F for 25 minutes.