

## **SUSAN KINLOCH'S SCOTTISH SHORTBREAD**

*Susan Kinloch graciously shared her family's Christmas recipe with Francie Whitlock several years ago and it's been a favorite of Francie's family ever since.*

### **Ingredients**

- 1 lb (4 sticks) real butter
- 2 C granulated white sugar
- 4 C flour
- 1/8 tsp vanilla extract (optional)

### **Directions for Shortbread**

1. Preheat oven to 300 degrees.
2. Let butter soften. Cream together butter and sugar.
3. Add flour and mix well.
4. Press mixture into a 9" x 12" pan. Prick all over with a fork.
5. Bake for 1 hour. (Do not over-bake. Shortbread should be a pale golden color when done.)
6. Cool slightly, then cut. Remove from pan when completely cool.

### **Directions for Shortbread Cookies**

1. Combine butter, sugar, and flour as indicated in steps 1–3 above.
2. Roll mixture out flat using wax paper.
3. Cut out cookies and place them on a cookie sheet.  
Press a pecan in center of each cookie and/or sprinkle with cinnamon.
4. Bake for only 30 minutes.