

Izzy's Scottish Shortbread

1 pound butter, softened

1 cup granulated sugar

4 cups flour

(Increasing each ingredient by 50% will make enough dough to fill the 10x15 pan)

Preheat oven to 300 degrees, place rack in middle of oven.

Beat softened butter until creamy, adding sugar slowly.

Beat until light and fluffy.

Add flour gradually and beat until well blended.

Line 10 x 15 inch baking pan with parchment paper, going up two opposite long sides of pan (this will make removing the shortbread easy).

Center dough on parchment paper and pat out, making it as even as possible.
Do not press too hard.

Dock with fork all over and bake for 50 minutes or until very light brown.

Turn off oven.

Remove pan from oven and cut into 1" x 2" pieces while still hot.

Sprinkle with granulated sugar and put back into oven and leave door open.

Leave shortbread in oven until cool, about one hour..

Remove and finish cooling on wire racks, if necessary, before storing in airtight container. Or leave in oven, with door closed, overnight. You may knock off excess sugar before packing.