

Shortbread Cookies My Mother Made I Remember As a Child

Arranged By: David A. Sargent

Taken from a recipe of Jeanette Wilson Muir Sargent 1892-1957 my Grandmother of Scottish Descent - She was a Scottish Sword Dancer in her youth. She died the year before I was born.



Ingredients:

- 2 Sticks Butter (Margarine) – Softened
- 1 Teaspoon Vanilla
- 1 Cup Powdered Sugar
- 2 Cups Flower
- 1 Teaspoon Baking Powder

Instructions:

1. Leave Butter out to Soften (Don't heat or melt but you can put in microwave for 10 seconds careful not to melt).
2. Cream Butter and add Vanilla and Powered Sugar, then mix till smooth (very important - it cannot be lumpy).
3. Then add Flour and Baking Powder mix till smooth (very important - it cannot be lumpy) with each cup added (very important - it cannot be lumpy).
4. Work together until it forms a ball.
5. Roll out on floured board about ¼ inches thick.
6. Cut in any shape or size: (use a cup or jar with smaller opening for round bite size pieces).
7. Bake on Ungreased sheet @ 350° For 7 to 9 minutes, or just before browning on the bottom (This is very important as you never want to actually brown them they MUST be very slightly under the browned level. It is easy to overcook. I usually cook for 7 minutes and check them and if they are still "doughy" give them another minute and check again, but don't go over the 9 minute or they will be over cooked - they should be a tad bit flaky).

This will yield approximately 12 Cookies depending on the size and shape of each one. (I usually double the batch but have on one occasion tripled it the batch. If done right they make the best shortbread cookies ever. I do not usually put any toppings on mine.) I can remember mom making these and I would always sneak in the kitchen after causing some commotion in the house to distract her, and swipe some of the dough! I found out that mom knew all along and recently she told me she use to sneak it too...



Enjoy & God Bless,
David