

## SCOTCH SHORTBREAD

$\begin{array}{ll}1 & \text { Cup Butter } \\ 3 / 4 & \text { Cup Brown Sugar } \\ 21 / 4 & \text { Cups Sifted Flour }\end{array}$
2 1/4 Cups Sifted Flour

## DIRECTIONS

1. Cream butter and sugar.
2. Work in flour.
3. Chill.
4. Roll $1 / 4$ inch thick.
5. Cut with fancy cutters.
6. Bake in a 325 degree oven slowly.
