

Classic Shortbread

Please prepare two batches, enough for 15-20 dessert servings (2 pieces).

1 cup butter, softened

$\frac{3}{4}$ cup powdered sugar

2 cups all-purpose flour

$\frac{1}{2}$ teaspoon vanilla

Preheat oven to 350 degrees F. Line a baking sheet with parchment paper or lightly grease a 9 x 9 baking pan. Cast iron skillets work well also!

Cream the butter and sugar until fluffy. Add vanilla and gradually add flour, mixing until combined. Roll out the **dough** to 1-inch thickness and place on baking sheet OR lightly grease a 9 x 9 pan and pat dough in to place. Bake for 30 minutes or until lightly brown. Remove from oven and cut in to 15-20 squares.