

## Grandma's Irish Shortbread

*2x recipes*



### **Ingredients:**

2 cups butter  
1 cup brown sugar  
1/4 teaspoon salt  
4 cups flour.

### **Method:**

Bring butter to room temperature. Preheat oven to 300 degrees F. Cream the butter until it is the consistency of whipped cream. Beat in the sugar. Add salt. Add flour in 4 portions (one cup at a time) mixing well after each addition. Turn out onto a floured board and pat or roll to 1/4 to 1/2 inch thick. Cut into shape desired with a cookie cutter. Place on an ungreased cookie sheet and bake for about 20 minutes, or until lightly browned.