

Donald's aunt's shortbread cookies

Ingredients:

- 4 cups flour plus a bit more to flour the cutting board
- 1 lb butter -- bring to room temperature before beginning; optional, but useful
- 1 packed cup of brown sugar

Equipment:

- Oven preheated to 300F
- Mixing bowl
- Electric beater
- Cutting board
- Rolling pin (optional)
- Ruler with desired scale (inches or cm)
- Knife
- 2 x 10.5"x15" cookie sheets
- Fork
- Spatula
- Cooling racks

How to make the cookies:

- 1) Preheat the oven to 300F. (\*)
- 2) Bring butter to room temperature.
- 3) Cream butter using the electric beater.
- 4) Fully mix the brown sugar into the creamed butter.
- 5) Mix in flour to the butter, about a cup at a time, until well mixed.
- 6) Lightly flour the cutting board.
- 7) Place the cookie dough on the cutting board.
- 8) Using a rolling pin or pressing down by using your hands, roll dough to about a half inch thick.
- 9) Cut the dough into rectangles about an inch by two inches, using the ruler to mark off the measures.
- 10) Repeat 6) to 9) with excess cuttings from around the edges until all dough has been cut into rectangles.
- 11) Place rectangles on cookie sheets.
- 12) Prick the tops of each cookie with a fork several times (3 to 5 times).
- 13) Bake at 300F for about 25 minutes; part-way through, rotate the cookie sheets front to back.
  - Bake until the edges at the bottoms of the cookies right at the cookie sheet just begin to turn golden brown.
- 14) Remove from oven, and allow to cool for a few moments.
- 15) Place cookies on cooling racks.
- 16) When cool, eat cookies!
- 16) Place excess cookies in cookie tins, layering with wax paper. Place in freezer.

(\*) Different ovens, and in different neighbourhoods, will be slightly hotter or cooler than others at the same setting; convection ovens will generally cook faster than conventional ovens. This makes a difference with shortbread cookies because normally, the expectation is that shortbread cookies have barely any browning. As such, keep a close eye on the cookies as the time starts to run out; they'll be ready when the edges of the cookies touching the cookie sheet just begin browning.