

Donald's aunt's shortbread cookies

Ingredients:

- 4 cups flour
- 1 lb butter -- bring to room temperature before beginning; optional, but useful
- 1 packed cup of brown sugar

Equipment:

- Oven
- Mixing bowl
- Electric beater
- Rolling pin (optional)
- Fork
- 2 x 10.5"x15" cookie sheets
- Cookie cooling racks
- Cutting board
- Knife

Preheat the oven to 300F. 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.

Bring butter to room temperature, and cream it using the electric beater.

Fully mix the brown sugar into the creamed butter.

Mix in flour, about a cup at a time, until well mixed.

Lightly flour the cutting board. Place the cookie dough on the cutting board.

Using a rolling pin or pressing down by using your hands, roll dough to about a half inch thick.

Cut the dough into rectangles about an inch by an inch and a half. Repeat and reroll with excess cuttings from around the edges.

Place rectangles on cookie sheets. Prick the tops of each cookie with a fork several times (3 to 5 times).

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.

Remove from oven and place on cookie cooling sheets.

When cool, eat cookies! Place excess cookies in cookie tins, layering with wax paper. Place in freezer.