

The Scottish Home

SHORTBREAD



Our “official”
Caledonia Senior Living
recipe came from
Elizabeth Rose, who was
from Scotland and lived
at The Scottish Home
until she was 104.

CALEDONIA
SENIOR LIVING & MEMORY CARE

INGREDIENTS

- 1 lb Butter, softened
- 1 c Sugar
- 4 c Flour

NOTES

- Can be baked in a traditional round shape.
- If you make it in a 9" round pan, cut the recipe in half. Use a fork to dock the dough like the spokes of a wheel. After the shortbread cools, break apart along the dock lines.
- Double this recipe for a sheet pan and you'll make about 100 pieces.

DIRECTIONS

- Preheat oven to 350 degrees
- Cream the butter and sugar
- Add flour
- Mix thoroughly
- Pat flat into greased 9"x13" sheet pan
- Dock with fork tines (poke holes in dough)
- Bake at 325 degrees 15-20 minutes or until lightly browned
- Cool for 10 minutes