



## *Suzanne's Shortbread*

Quick and easy  
"press into pan" cookies

## Ingredients

1 lb. butter softened,  
I cheated and used the  
microwave to soften  
1 cup sugar cream together  
cut in 5 cups flour, I used my  
kitchen aid the entire path.

Press and press again into a 9x13 glass baking pan. I top with white cookie sprinkles to make them sparkle and sweet to the tip of your tongue.

Bake 325-350 for 1/2 hour to 45 min.

Till the edge is just lightly browned.

I score them while hot for easy removal. Cool and pack them into lunches or eat warm with whip cream drizzled with chocolate syrup. Sorry, the empty cookie jar issue will return, oh too quickly.

Happy sweet tooth!