

Shortbread Cookies

1 1/3 cups Butter (unsalted), room temperature

2/3 cup Sugar

3/4 teaspoon Salt

3/4 teaspoon Vanilla

3 1/3 cups Flour

Butter a 9 by 13 pan, and line the bottom with parchment paper. Set aside.

Cream butter and sugar until light and fluffy.

Beat in salt and vanilla.

Slowly beat in flour one cup at a time.

Press into prepared pan, making sure it is smooth and level.

Cut into 9 strips by 4 rows.

Poke each bar three times with the tines of a fork.

Sprinkle with some sugar.

Bake at 275F/135C for 70-85 minutes, until a pale golden colour - not brown.

When **almost** cool re-cut along the same lines as earlier.