

## Cookies - Scotch Shortbread

1 lb. butter softened (2 cups)

1-1/2 cups sugar

1 egg yolk

4-1/2 - 5 cups flour (some butter takes more flour)

Cream butter and sugar, add egg yolk and mix well. Add about 1/2 flour and mix well. Add rest of flour gradually until mixture cleans the bowl.

Roll out on floured board to 1/2" thick. Prick top with fork, slice and place 1/4" (or more) apart on ungreased cookie sheet.

Bake at 300 about 3/4 to 1 hour. Cool on racks and store in air tight container.

Note: I usually mix dough with my hand. Best not to put cookies up to edge of cookie sheet as will get too brown