

# ***Scottish American Heritage Month***

Celebrate by making traditional Scottish shortbread!

## Ingredients

- 1 part sugar
- 2 parts butter
- 3 parts flour
- pinch of salt

## Optional

- candied ginger
- citrus peels
- cranberries
- rosemary

1. Combine the sugar, butter, flour, and salt in a food processor. Add any optional ingredients at this time, too.
2. Process until it's combined and looks like coarse breadcrumbs.
3. Press it together with your hands to make a dough.
4. Pour the mixture into a greased 8x8 inch (roughly 3/4 inch thick).
5. Bake at 350 degrees Fahrenheit for 30-35 minutes.
6. Cut into strips or any shape you like after it's cooled off and enjoy!