Shortbread

2 cups soft butter
1 1/4 cup sugar
5 cups flour

Mix butter and sugar together VERY thoroughly, then
Blend in flour to make a stiff dough.

Dough may be chilled slightly, maybe half an hour.
I usually divide the dough in half, and roll out each half into a rectangle and use a bench knife to cut into pieces to transfer onto the ungreased cookie sheet. I do always use parchment on my sheets. Roll our dough 1/3 to ½ inch thick, into a rectangle, and cut into even pieces. You can decorate with a cookie stamp if you like! Dough could also be baked in a shortbread mold.

Bake at 300° F 20 - 25 minutes. Do not let cookies brown in oven. (Bottoms will be slightly golden, but you can't see them! Cool slightly on sheet before removing to rack.