



Melitta Station Inn

**“- real English Bed & Breakfast hospitality
In the heart of Sonoma Wine Country“**

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ENGLISH SHORTBREAD COOKIES

2 sticks of butter (8 oz)
4 tablespoons sugar (4 oz)
11 tablespoons all-purpose flour (11 oz)

Makes about 30 cookies:

Take butter out of fridge several hours ahead to allow it to reach room temperature.
Set the oven at 350 F.

Using an electric whisk, beat together the soft butter with the sugar until creamy and lighter in color.

Gradually add the flour mixing in with a wooden spoon until all is blended together.
Form the dough into one large mass and then cut in half.

Put both halves on a floured surface and roll each out until it forms a long strip about 4 inches wide and about ¼ inch thick.

Trim to make a rectangle and then push the long edges with the prongs of a fork held vertically. This will make a patterned but rough edge.

Cut slices across each strip, which are about 1 inch wide (thus 4 inches long). Prick each uncooked slice twice with a fork (to release any air during cooking).

Place all the slices on a lightly greased baking sheet (12 by 18 inch) about ½ inch apart.

In general this recipe will produce two trays each with 2 rows of 7 or 8 cookies, about 30 in total.
Bake for 12 to 15 minutes until the cookies just begin to brown (note that they will burn easily from this point!).

Remove from the oven, and gently place cookies on a cooling rack. Immediately and whilst they are still hot, sprinkle the cookies with sugar.

Leave to cool, and enjoy.