

Dinah's Kitchen

Shortbread

Cream together:

1 cup butter (2 cubes)

1 cup sugar

Add:

1 teaspoon vanilla

1 egg yolk

Fold in:

2 cups flour

Mix well.

For shortbread:

Pat dough onto lined cookie sheet.

Brush with 1 egg white slightly beaten.

Bake 325* for 25-30 minutes.

For cookies:

Refrigerate 1/2 hour. Roll into 1/2 inch balls or 2 inch fingers. Bake 325* until edges are lightly golden.

Options:

Top with chocolate chips, nuts or jam.