

Honey

Shortbread

makes 8 wedges
Ingredients:
1/2 cup butter
2 Tablespoons honey
2 Tablespoons sugar
1 cup Flour

Preheat oven to 300° F or 150°C
Cream butter, honey and sugar together.
Add half of Flour, then add in the rest in increments until dough is crumbly. Knead in the rest of the Flour making a soft workable dough. Pat into an 8 inch round cake pan. Decorate edges with a Fork and pierce with Fork.
Score the wedges with a sharp knife. Bake For 20 minutes. Turn off oven and let rest in hot oven for 10 minutes. Take it out and cut wedges while still warm.

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