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**Honey Shortbread**

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 out and cut wedges while still warm.

Ingredients:
- 1/2 cup butter
- 2 Tablespoons honey
- 2 Tablespoons sugar
- 1 cup flour

makes 8 wedges