



Miss Hattie's Shortbread Cookies



On the trail west in *Prairie Song*, Miss Hattie received her recipe from Rhoda Kamden, a Scottish woman in the Boone's Lick Wagon Train Company.

Ingredients

3 cups all-purpose flour
1 ½ cups butter, softened
1 cup confectioners' sugar
½ teaspoon vanilla extract



Instructions

Preheat oven to 350°F. Line a cookie sheet with parchment paper.

In a large mixing bowl, cream butter and vanilla, then stir in confectioners' sugar and salt. Add flour and mix until combined, including what's on the edges of the bowl.

Shape the dough into a rectangle, then cut the rectangular dough into ¼ to ½ inch thick slices. Place slices about an inch apart on the cookie sheet. Using a fork, pierce a pattern on top of the cookies.

Bake for about 10 minutes, until a light golden color.

The Sinclair sisters paired the shortbread cookies with a cup of chamomile tea with a drizzle of honey.

Do me a favor, let me know if you make this. Please snap a photo and post it with a comment on my Facebook Page or Instagram.