



Moma's Shortbread!

What could be better than Strawberry Shortcake – and Moma's shortcake is without-a-doubt the best! (Note it is a cookie not a cake)

4 servings

INGREDIENTS:

1 cup Flour, King Arthur's or white flour
1 stick Oleo, margarine
2 TBS Sugar (if doubling recipe, you only need 3 TBS of sugar)

INSTRUCTIONS:

1. Cream together, thoroughly, and press into shallow pan.
2. Bake at 375 for 20 minutes, or until light brown
3. Cut into sections.
4. Serve with fresh peaches or strawberries and topped with whipped cream.
5. TIP: Grandmama uses a jelly roll pan; it holds 2 recipes.
6. Can be frozen (or preferably, stored in a tight pan for several weeks.)



SERVE immediately ... it also freezes wonderfully

Enjoy!!!!
Les'a Cole