

Chocolate Dipped Shortbread Cookies

from *Cathy's Kitchen*

Notes: For years I wanted to try making my own chocolate dipped shortbread similar to Cadbury's but never got around to doing it until now. I used some left over melted Chocoley Milk Chocolate on my shortbread cookies and they turned out delicious.

Ingredients

2 cups butter (4 sticks)
3 cups flour
1 cup granulated sugar

Instructions

Thoroughly cream butter and sugar. Add 2½ cups flour mixing thoroughly. Turn out onto a board floured with the remaining ½ cup flour. Knead in flour until dough cracks on surface and doesn't stick to board. Roll ¼ inch thick. Cut into fancy shapes and place on an ungreased cookie sheet. Bake for 50-minutes at 275° or until lightly browned. Makes 2-dozen cookies.

