

SCOTTISH HERITAGE SUNDAY



On October 27th we will celebrate our **Scottish Heritage Sunday** as we do every year with the festive notes of the bagpipes. Below is the Scottish Shortbread recipe, if you would like to make cookies for the Coffee Fellowship time, please drop them off to the office by Friday, October 25th or bring them the day of to Lanneau Hall.

SCOTTISH SHORTBREAD RECIPE

- ½ pound butter (no substitutes!), softened (salted is better)
- 1 cup confectioner sugar (aka, powdered sugar)
- 2 cups sifted (yes, you must sift!) all-purpose flour (not bread flour)
- ¼ tsp salt
- ½ tsp genuine (real) vanilla

Preheat the oven to 350 degrees. Cream butter (that means beat it to death with a mixer), flour, salt, and vanilla. Grease (Pam is ok, but butter is ok too) a 7x11 pan (this would be a small lasagna pan/dish. A 9x9 will work too). Pat the dough into the pan/dish. Prick the top with a fork and bake at 350 degrees for 25-30 minutes or until delicately (I guess that means “light”) brown. Cut immediately into small pieces (if you wait, it will be like cutting a cracker!). Remove from the pan when they are cool. **DO NOT FREEZE** (I don’t know why, but don’t do it). Store them at room temperature. Eat one and bring the rest to the church in a sealed container or zip-lock bag between October 20th and October 24th.