

CHECKERED
SHORTBREAD
Historic Baking: Holiday Edition

CHECKERED SHORTBREAD COOKIES

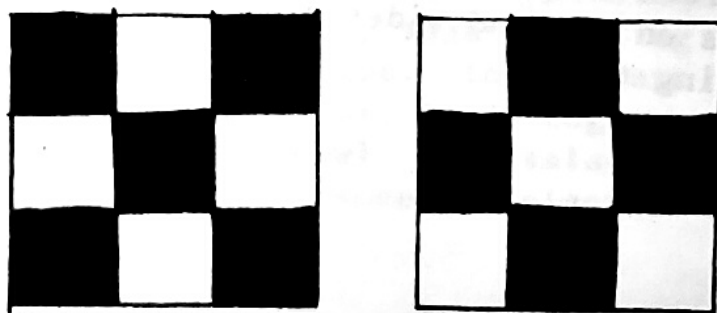
3 cups all-purpose flour
1 1/4 cups margarine or butter
1 cup sugar
1 tsp. vanilla
1/4 tsp. salt
1/4 cup cocoa
1 beaten egg white

In a large bowl knead the first 5 ingredients. Divide mixture into 2 equal parts. Add the cocoa to one of the mixtures. Divide both mixtures into 5 pieces and roll into 12 inch ropes. Brush ropes with beaten egg white. Arrange ropes as shown. (You will need 4 white and 5 chocolate; or 5 white and 4 chocolate.)

Press into a roll and brush with egg white. Refrigerate wrapped in wax paper for minimum of 2 hours to a maximum of 1 week.

Cut into 1/4 inch slices and bake in a preheated oven at 375°F for 10 minutes, or until lightly browned. Makes approximately 40 cookies.

- Glenys



*from Recipes Done Purely with Love: Red Deer Christmas Bureau
& Red Deer Public Library Cookbook, 1986*