

## Tamara's Brown Sugar Shortbread

1 cup butter, softened

1/2 cup brown sugar

2 cups all-purpose flour

coarse crystal sugar

Luster Dust (Optional)

Preheat oven to 325°.

Cream butter and brown sugar, add 2 cups of flour and mix well.

Divide dough in half, and form each portion into logs, approximately 1-1/2" to 2" in diameter. Roll logs in coarse sugar until coated. Place logs in freezer for 10 to 30 minutes. Remove from freezer and cut in 1/4" slices.

Bake on un-greased cookie sheet for 15 to 22 minutes (depending on thickness), until just barely brown. Cool completely on a rack.