



SHORT CAKE

2 ³/₄ CUPS FLOUR
1 ¹/₂ TLB. BAKING POWDER
5 OUNCES BUTTER (CUT IN SMALL CUBES)
1 CUP CREAM
1/3 CUP SUGAR

In food processor, add flour, baking powder, butter and sugar. Pulse 10 – 15 seconds. Turn on, and evenly add cream – just until blended, be careful not to over mix.

Roll out $\frac{1}{2}$ - $\frac{3}{4}$ inch thick and cut in to desired shape. Brush tops with cream and sprinkle sugar on top. Bake in a 350 degree oven for 20 minutes.