

# COOKIES

## TED LASSO BISCUITS

RECIPE NAME

### INGREDIENTS

2 sticks of unsalted butter

3/4 cup of confectioner's sugar

2 cups of all-purpose flour

pinch of salt

### NUMBER OF SERVINGS

16 squares

### TIME TO PREPARE

10 minutes

### TIME TO COOK

50 minutes

### TOOLS NEEDED

stand mixer

measuring cups - 1 cup and 3/4 cup

rubber spatula

8" x 8" pan or 9" x 9" pan

knife

### PROCEDURE

- 1.Cream butter until light and fluffy (about 2 min.)
- 2.Add confectioner's sugar and continue beating until light and fluffy
- 3.Add flour and salt and mix until combined
- 4.Pat mixture in buttered pan and chill in refrigerator 30 minutes
- 5.Preheat oven to 300° F.
- 6.Pre-slice biscuits and bake until golden brown and firm in center
- 7.Cut into squares when done and still hot. Let cool.