

# Ted Lasso's Biscuits

2 cups all-purpose flour  
1/4 teaspoon coarsely ground salt  
2 sticks unsalted butter (room temperature)  
3/4 cup confectioner's sugar

Preheat your oven to 300°. Sift your flour and salt, then mix together in a medium bowl and set to the side.

Mix the butter on medium speed until it is light and fluffy (about 5 minutes). Gradually add the confectioner's sugar to the butter. Continue to mix it until it is pale and is fluffy again.



Add the flour and salt mixture to the butter and sugar until it is well-combined.

Butter a 9"x9" square pan. Press the shortbread mixture into the pan, taking care to make it even all the way around. It should not be more than 1/2" thick.

Refrigerate the pan with the flattened shortbread dough for at least 30 minutes. Cut the shortbread into squares.

Bake until the top is golden and the center is firm, somewhere between 45-60 minutes.

Cool the biscuits (shortbread) completely and share with people you love.

*Ted Lasso's Biscuit Recipe is derived from a number of iterations I found on the internet. It appears that there is not one "official" recipe, but this version is quite close to perfect.*