

LEMON ROSEMARY SHORTBREAD

INGREDIENTS

- 1/2 sticks of butter (6 oz.), room temperature
- 1/2 cup sugar
- 1/2 t vanilla
- 1 T fresh lemon juice
- 1/2 t lemon zest
- 1 1/2 cups flour
- 1/2 t sea salt
- 1 1/2 t chopped rosemary

DIRECTIONS:

1. In a medium bowl, using an electric mixer cream together butter and sugar until pale and fluffy. Add vanilla, lemon juice and zest. Mix until combined.
2. In a small bowl whisk flour and salt together. Slowly add this to the butter mixture, mixing until completely incorporated. Add the rosemary and beat until evenly distributed.
3. Shape the dough into a flat disk and wrap in plastic wrap. Chill in the fridge for at least 30 minutes. Meanwhile preheat the oven to 350°F.
4. Roll out the dough on a lightly floured surface until 1/4 inch thick. Cut with a small cookie cutter and place on an ungreased cookie sheet about an inch apart. Bake for about 8-10 minutes, rotating half way through. They will be just golden around the edges. Watch them closely, since they can bake quickly at the end.