



Our *Aromatic Finishing Sugars* are infused with the purest Botanicals & Culinary Essential Oils. The enhanced aromatics allow for reduced sugar usage called for in modern recipes. Use them for preserves and simple syrups, rim a glass, or in savory dishes.

## PUNITIONS

### FRENCH SHORTBREAD COOKIES

#### INGREDIENTS:

10 Tablespoons (5 ounces) salted grass fed **Butter**, softened  
½ cup **Sugar**  
1 large **Egg**  
2 cups organic **Whole Wheat Pastry Flour**

**TB | TidBits:** *This lovely lightly sweetened cookie is a native of Normandy, France, and is our all-time favorite. To put a little twist on a classic, try replacing ¼ cup of the whole wheat flour with Farro flour. We, of course, also suggest your favorite Terre Botanicals Aromatic Finishing Sugar in place of the sugar in this recipe (like **Lavender Fleur**). These cookies are best served with Black Darjeeling Tea.*

#### METHOD:

In a large bowl, beat together the butter and sugar until fluffy, 2 to 3 minutes. Add the egg and beat until smooth. Add the flour and mix until just combined. Transfer the dough to a work surface and form it into a ball. Divide it in half, and form each half into a disk. Wrap disks separately in plastic wrap and refrigerate until chilled, about 1 hour.

Preheat oven to 350°F. On a lightly floured surface, roll out one disk to ¼-inch thick using a rolling pin. With a 1½-inch round or fluted cookie cutter, cut out rounds and transfer to parchment-lined baking pan, spacing them 1 inch apart. Repeat with remaining dough. Bake 8 to 10 minutes, rotating baking pans halfway through until cookies are set but not browned. Let cool before serving.

*Be inspired & visit our Recipe Library at [TERREBOTANICALS.COM](http://TERREBOTANICALS.COM).*

{ A PRODUCER OF BOTANICALLY INFUSED COMPLEMENTS FOR FOODS & BEVERAGES }

