



Rosemary Shortbread

Cookies

Prep 15 mins • **Cook** 40 mins • **Makes** Servings: 12 •

Source Thecafesucrefarine.com

INGREDIENTS

- 1 cup very soft butter
- $\frac{2}{3}$ cup granulated sugar
- 2 teaspoons honey
- $\frac{1}{2}$ teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 tablespoon finely chopped fresh rosemary
- 1 teaspoon kosher salt
- 1-2 tablespoons sanding sugar, Demerara, Turbinado or regular granulated sugar

DIRECTIONS

Preheat oven to 325. Lightly grease (I use baking spray) and then line an 8 or 9-inch cake pan (round or square) or a tart pan (10 or 11 inches) with a removable bottom with parchment paper. (See Café Tips above in post regarding size of the pan.) Set aside.

Combine soft butter, sugar, honey and vanilla in a medium-large bowl. Stir for about 30 seconds until nice and creamy.

Add the flour, rosemary and salt. Stir just until all of the flour is incorporated.

The dough will be crumbly.

Press the dough firmly into the prepared pan to create an even surface. Be sure there are no loose crumbs around the edges of the pan. Sprinkle with the sugar.

Bake for 35-45 minutes then remove from oven. (The smaller your pan is, the thicker your shortbread will be and the longer it will take to bake. Check frequently towards end of baking time. You want it to be a pretty, deep golden brown.)

Invert shortbread onto a flat plate. Place another plate on top and invert again so the sugared side is up.

Slide the shortbread onto a cutting board and sprinkle with a bit more sugar, if desired. Cut it into wedges (or rectangles or squares if using a square pan).

Transfer pieces to a wire rack to cool completely. Store in an airtight container. If you prefer your shortbread even crisper, place the cut pieces on a sheet pan and return to the oven for 5 minutes then cool on a wire rack.

Garnish when serving with a bit of finely chopped fresh rosemary, if desired.

Results Notes: Used 8" cake pan and it took 45 min. Let sit in pan for 5 min or so before removing and cutting. 9" cake pan took less time, but broke coming out of pan (too thin maybe?)

Never got deep golden brown.