



Herb Infused Shortbread

Makes about 3 dozen cookies

Be sure not to over bake these shortbreads. If you remove them from the oven just as they are beginning to turn sandy but not brown, they will be lusciously tender when cool.

Ingredients

2 sticks unsalted butter, left to soften on your counter top about 20 minutes

½ cup sugar

2 cups all-purpose flour

Herbal Infusions:

Lavender Shortbreads:

2 heaping teaspoons dried lavender buds

Rosemary Orange:

3 teaspoons fresh rosemary

Zest of 1 orange (finely grated)

Lemon Thyme:

Zest of one lemon (finely grated)

Four teaspoons fresh thyme leaves

(or substitute 4 teaspoons fresh lemon thyme leaves)

Prepare the Shortbread:

Place the herb or herb and citrus combination of choice into a small food processor with the sugar. Pulse until the herbs are chopped fine and fully incorporated in the sugar. Transfer the herb-infused sugar to the bowl of a stand mixer fitted with the paddle attachment. Add the butter and mix on low speed about 8 to 10 minutes scraping the butter out from the paddle, several times. Continue mixing on low until no discernable lumps of butter remain. Do *not* beat until fluffy.

Add all the flour at once and continue to mix on low speed just until it forms a uniform dough.

Turn the dough out onto a lightly floured surface and press the dough firmly to form it into a rectangular block. Cut block in half. Place a piece of plastic wrap on the counter-top and place half of the dough in the center of the plastic wrap. Cover with another sheet of plastic wrap and using a rolling pin, roll the dough out between the sheets of the plastic wrap until ¼-inch thick.

Use a straight edge, pastry wheel or cookie cutter to cut out cookies. Transfer the dough to a baking sheet lined with parchment paper, leaving about ½-inch between each cookie. Refrigerate the cookies for at least 30 minutes before baking to allow the dough to set. *Optional: dust with a light coating of sugar before placing in the oven.*

Preheat the oven to 300° F. Bake the cookies until they are colored lightly, but not browned 22 to 25 minutes. Let the cookies cool completely on the pan (they will be soft while still hot). Store the cooled cookies in an airtight container at room temperature for up to 1 week.

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