



Christmas Recipes
from
Montreat
Presbyterian Church

Wednesday, Dec. 23, 2020

SHORTBREAD COOKIES WITH ROSEMARY
by Susanne McCaskill

A friend who loves Rosemary asked what I thought about adding Rosemary to my Shortbread Cookie recipe. I said I would try and delivered some to my friend who enthusiastically approved. I have been making them ever since!

RECIPE:

1 cup butter at room temperature
1/2 c sugar
2 1/2 c all-purpose flour
1/4 t salt
2 T finely chopped fresh Rosemary

HOW TO:

Put all in a food processor and mix well until a ball is formed. Wrap ball in plastic wrap and refrigerate for a little while.

You can make the dough one day, then bake the dough one or two days later but it needs to come back to room temperature.

Line a baking sheet with parchment paper.

Using a 1" melon baller, scoop out the dough, level the top and put on the parchment paper about 2" apart.

Bake 300 degrees for 25-30 minutes or until lightly browned on the bottom. Be careful as all ovens are different. They will be easier to remove from the paper if they cool down a little.

Enjoy!

Susanne McCaskill



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