

The Corner Kitchen

Rosemary Shortbread

(Adapted from *Gourmet*, December 2002)

2 cups flour
3/4 teaspoon salt
1/2 teaspoon baking powder
1 tablespoon chopped fresh rosemary
1 1/2 sticks unsalted butter, softened
2 tablespoons honey
1/2 cup confectioners sugar
1 tablespoon granulated sugar

Preheat oven to 300°F.

Butter and flour a 9-inch round pan.

In a medium bowl, whisk together flour, salt, baking powder, and rosemary.

In a large bowl, combine butter, honey, and confectioners sugar with an electric mixer at low speed, then add flour mixture and mix until dough resembles coarse meal with some small (roughly pea-size) butter lumps. Gather dough into a ball and transfer to a lightly floured surface. Knead dough until it just comes together.

Transfer dough to the prepared pan, and use a fork or piece of wax paper (my preference) or plastic wrap to press the dough evenly into the pan. Using a fork, score the dough into wedges. Sprinkle the dough with the remaining granulated sugar.

Bake until golden brown, about 18 to 24 minutes. Transfer the pan to a wire cooling rack.