

Honey Rosemary Shortbread

Approximately 24 cookies

Ingredients:

All Purpose Flour	2 cups
Granulated Sugar	2/3 cup
Chopped Fresh Rosemary	1 T
Kosher Salt	1 t plus pinch
Cold Butter, cut small	8 ounces
Honey	2 T

Method:

1. Combine the flour, sugar, chopped rosemary and salt in a mixing bowl. Work in the butter with a fork or pastry cutter until the dough has the consistency small pebbles. Add the honey.
2. Lightly sprinkle your work surface with flour. Turn the dough onto the board and work the dough just until it comes together. Refrigerate the dough for a couple of hours or overnight.
3. When ready to use, roll out the dough to a depth of 1/4 inch thickness. Cut into 2 inch by 2 inch squares (or to a desired shape). Place on a sheet pan for baking.
4. Bake at 325 F in a conventional oven for 10-12 minutes or until the Shortbread is golden brown.



harvest



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