

Rosemary Olive Oil Shortbread Cookies

2 sticks unsalted butter, at room temperature
1 cup confectioners' sugar, sifted
1 1/2 teaspoon finely minced fresh rosemary
1 1/4 teaspoon kosher salt
1 3/4 cups all-purpose flour, sifted
1/2 cup extra-virgin olive oil

In the bowl of a stand mixer fitted with the flat beater, beat the butter on low speed until smooth, 1 to 2 minutes. Add the sugar, rosemary and salt and mix until well combined, another 1 to 2 minutes. Using a rubber spatula, scrape down the sides of bowl. Increase the speed to medium and continue mixing until the mixture is fluffy and lighter in color, about 5 minutes.

Scrape down the sides of the bowl again and add the flour. Mix on low speed just until the dough starts to come together. Scrape down the sides of the bowl again. Reduce the speed to low and mix for 1 minute more.

Gather the dough into a ball and place on a large piece of plastic wrap. Cover with a second piece of plastic wrap and, using a rolling pin, roll into a 7-by-10-inch (18-by-25-cm) rectangle about 1/2 inch (12 mm) thick. Wrap tightly in plastic wrap, place on a baking sheet and refrigerate until firm, at least 3 hours and up to 5 days.

Preheat an oven to 350°F (180°C).

Using a sharp knife, cut the dough into 1-inch (2.5 cm) squares and arrange on a baking sheet about 1 inch (2.5 cm) apart. Bake until the cookies are golden around the edges, about 15 minutes, rotating the pan midway through the baking time.

As soon as the cookies come out of the oven, generously brush the tops and sides of the cookies with the olive oil. Let them cool on the baking sheet for at least 10 minutes, then transfer to a wire rack and let cool completely before serving. Store in an airtight container for up to 7 days. Makes about 45 cookies.

Recipe courtesy of Ari Rosen and Williams-Sonoma

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