

MEYER LEMON AND ROSEMARY SHORTBREAD COOKIES

These cookies came into being after my good friend brought me back five lovely Meyer lemons from California a couple weeks ago. I knew I wanted to do something simple and sweet with them. Slowly the idea for shortbread cookies began to form. I wanted to add something a little unexpected so I took my daughter for a walk and we clipped a bit of rosemary to add to the cookies. With the addition of a tart/sweet Meyer lemon glaze, these cookies were perfected. I could have eaten them all myself, but instead we packaged them up and delivered them around town, and even sent a few across the country, to good friends.

Ingredients.

3 sticks unsalted butter, softened
1/2 cup granulated sugar (plus more for topping)
1 cup confectioner's sugar
1 tablespoon rosemary, finely minced
1/2 teaspoon fine salt
2 teaspoons Meyer lemon zest
3 1/4 cups all-purpose flour, sifted
2 teaspoons pure vanilla extract
1 egg yolk

1/4 cup Meyer lemon juice
2-2 1/2 cups confectioner's sugar

Directions.

In a stand mixer, whip the butter for a few minutes until it's glossy and light. Add in the granulated sugar and mix on medium-high for 3-4 minutes, until it has creamed into a frosting like consistency. Add in the cup of confectioner's sugar and mix until combined. Add in the rosemary, lemon zest, vanilla, and egg yolk and mix until combined. In a separate bowl, whisk together the flour and salt, then add it, one cup at a time, to the wet ingredients, mixing until blended.

Transfer the dough to a large piece of plastic wrap, shape it into a log and seal it up. Chill the dough in the refrigerator for at least 30 minutes... the cooler the dough, the easier it is to work with.

Preheat your oven to 350°F. Flour your work surface and working with half of the dough at a time, use a rolling pin to spread the dough out into a sheet that's about 1/4 inch thick. Pick out your cookie cutter and cut the dough into shapes. Simple shapes work best for these cookies. You can also cut the cookie dough into squares if you prefer. Continue until all the dough has been cut out. I found it easiest to bake one batch (two sheets) while I kept cutting out cookies for the next round. I laid the cut out cookies on parchment paper and then transferred them to the baking sheet.

Lay the cut cookies 1 inch apart on a parchment paper covered cookie sheet. Sprinkle each cookie with a pinch of granulated sugar.

Bake two sheets of cookies at a time on the upper and lower middle racks of the oven for 20 minutes, or just until the cookies begin to very slightly brown on the sides. Rotate them halfway through baking. It's important to note that if you have a little dough leftover and only have one rack in the oven, the cookies will bake a bit faster, so keep an eye on them!

Move the cookies immediately to a cooling rack, keeping them on the parchment paper.

While the cookies are cooling, make the glaze. Put the 1/4 cup Meyer lemon juice in a small bowl. Add in the confectioner's sugar, 1/2 cup at a time until you have a slightly thick but still drizzle-able glaze. Once the cookies are cooled drizzle each one with a little bit of the glaze. Allow to set for about 30 minutes, or until the glaze is firm to the touch. Enjoy immediately!

The cookies will store well for a few days in an airtight container. This recipe makes about 40 small heart shaped cookies, be sure to share with friends.

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