



Lemon Rosemary Butter Cookies

Ingredients

1 cup (2 sticks) unsalted butter at room temperature
1 cup brown sugar
2 egg yolks lightly beaten
Zest of one lemon
2 T fresh lemon juice
½ t salt
1T chopped fresh rosemary
2 cups all purpose flour, plus more for rolling
½ cup coarse sparkling sugar

Instructions

1. In the bowl of an electric mixer, cream together butter and brown sugar until smooth and fluffy, scraping the bowl as needed. Add the eggs, lemon zest and lemon juice and beat until smooth.
2. Sprinkle the salt, rosemary and flour on top of the sugar mixture. Beat on low speed until the dough comes together with no streaks of flour remaining.
3. Pat the dough into a ball and set on a piece of plastic wrap. Wrap the dough and pat it down into a rectangle about ½ inch thick with your hands. Refrigerate for at least 2 hours or up to 48 hours.
4. When ready to bake, preheat the oven to 350 degrees. Line 2 baking sheets with parchment paper. Place the coarse sugar in a bowl.
5. Lightly flour your counter top then place the dough on top. Flour a rolling pin, and roll your dough out to about ¼ inch thick. Using a cookie cutter or a small juice glass, cut circles of dough out. Roll the edges of the dough in the coarse sugar then line up on the parchment paper, spacing at least 1 inch apart. Re-roll and cut dough until none remains. Bake for 8-10 minutes or until edges are very light golden brown and centers look set.