

Rosemary Shortbread Buttons

From the December, 2002 issue of Gourmet magazine. I didn't change the ingredients but made a lot of changes to the instructions.

Ingredients

2 c. flour
1 Tbsp. finely chopped fresh rosemary
3/4 tsp. salt
1/2 tsp. baking powder
1 1/2 sticks butter (preferably unsalted)
2 Tbsp. honey
1/2 c. powdered sugar
2 to 3 tsp. granulated sugar

Directions

In a medium bowl, combine the flour, rosemary, salt, and baking powder. In a mixer, mix the butter, honey and powdered sugar together until it's smooth. Add the flour mixture to the mixer and mix for 10-15 seconds, until the dough is evenly moistened but still dry and hasn't totally come together. Flour a work surface and dump the dough onto it. Gather the pieces together into a round shape with your hands. Push the shape together a few times and turn the shape over and press down again so that it comes together into a dry but coherent dough. (The original recipe says "knead 8 times" but I found that excessive.)

Preheat the oven to 300 degrees.

If you have parchment paper or wax paper, lay a piece down on your work surface and then put the dough on top of it. Put another piece of parchment paper on top of the dough and roll it out with a rolling pin (into any shape) until it's about 1/3" thick. Remove the top piece of parchment paper.

If you don't have parchment paper or wax paper, it's not a big deal. Generously flour your rolling pin and your work surface and roll the dough out (into any shape) until it's about 1/3" thick.

Using a small biscuit cutter or a glass (I used a champagne glass), cut cookies out of the dough. Transfer them to a baking sheet, preferably one lined with parchment paper (again, not a big deal if you don't have any). You don't want the cookies to almost touch, but you also don't have to leave a lot of space between them because they won't spread.

Sprinkle some of the granulated sugar on top of the cookies. Bake in the middle of the oven for 20-25 minutes, until you think the cookies are just about to turn slightly golden.

Remove the cookies from the oven and let them rest for a few minutes before transferring them to a cooling rack.