

## **Rosemary Parmesan Shortbread**

Sara Holland

2 c. flour  
1 c. powdered sugar  
2 T. rosemary finely chopped  
½ t. salt  
½ c. finely grated Parmesan  
1 c. (2 sticks) unsalted butter at room temp  
1 t. water, if needed

Put flour, sugar, rosemary, salt and Parmesan cheese into the food processor and pulse until combined. Add butter and pulse just until soft dough forms. Dough should hold together when squeezed with your hands. If not, add water and pulse until combined.

Spread large sheet of plastic wrap on work surface, form dough into a log. Roll the dough log, twisting plastic gathered at ends until log is tight and compact. Chill in refrigerator about 1 hour.

Preheat oven to 375 degrees F. Line baking sheets with parchment paper. Slice dough log into 1/3 inch slices and place about 1 inch apart on baking sheet. Bake until edges turn brown-about 12 to 14 minutes. Freeze well.