

## **Pine-Nut cookies with Rosemary**

Betty Williamson

3 ½ t. coarsely chopped fresh rosemary  
¼ c. pine nuts, toasted, plus more for topping  
2 ¼ c. flour  
1 t. baking soda  
½ t ground ginger  
¼ t. coarse salt  
10 T unsalted butter, softened  
1 c plus 2 T. sugar  
2 T extra virgin olive oil  
3 T heavy cream  
1 large egg  
Fine sanding sugar for sprinkling

Preheat oven to 325 degrees. Finely chop rosemary in a food processor. Add pine nuts; pulse until coarsely ground. Transfer to a large bowl. Whisk in 2 cups flour, the baking soda, ginger, and salt. Set aside. Put butter and granulated sugar into the bowl of an electric mixer fitted with the paddle attachment. Mix on high speed until pale and fluffy. About 5 minutes. Mix in oil. Reduce speed to low. Mix in flour mixture. Add cream; mix until well combined, about 2 minutes. Mix in egg, then remaining ¼ cup flour.

Shape dough into ¾ inch balls and space 2 inches apart on baking sheets lined with parchment paper. Flatten slightly with fingers, and top each with a pine nut. Sprinkle with sanding sugar. Bake cookies, rotating sheets halfway through until edges are golden, about 13 minutes. Let cool 10 minutes on sheets on wire racks.