



# *Wolf Pine Farm*

## *Community Supported Agriculture*

### **Rosemary Shortbread**

(from *A Beautiful Bowl of Soup – The Best Vegetarian Recipes*, by Paulette Mitchell)

*Try a wedge of this shortbread with a hearty bowl of soup!*

#### **Ingredients:**

1/2 cup unsalted butter, at room temperature  
1/4 cup sugar  
1 1/4 cup flour  
Pinch of salt  
1 Tbsp minced fresh rosemary (fresh is essential)

#### **Instructions:**

**Use an electric mixer** to combine the butter and sugar in a medium bowl: mix on low speed just until combined and not fluffy, about 30 seconds. Add the flour and salt all at once; mix on low speed just until the mixture barely holds together, about 30 seconds. Add the rosemary, beating briefly until evenly combined. (The dough will look slightly lumpy.)

**Using** the back of a measuring cup or spoon, press the dough into a 9-inch square pan. Cover with plastic wrap and refrigerate for at least 1 hour, or until fairly firm.

**When ready to bake**, preheat the oven to 300° F. Pierce the dough several places with a fork. Bake for about 30 minutes, or until the shortbread is just firm but not at all brown. (If it browns, it will be overbaked.) Let cool in the pan on a wire rack.

**To serve**, cut the shortbread into squares, strips, or diamond shapes. Carefully remove them from the pan with a small metal spatula. (The shortbread is fragile and breaks easily.)

**Advance preparation** – Store this shortbread in the pan, cover lightly and refrigerate or keep at room temperature for up to 2 days.