

ROSEMARY COOKIES

from my kitchen to yours



INGREDIENTS:

180 g all purpose flour plus more for dusting

110 g butter, room temperature

50 g caster sugar

1 tbs rosemary, finely chopped

1 pinch of salt

DIRECTIONS:

Pre-heat oven to 180° C and line a baking tray with parchment paper.

In the meantime combine in a bowl flour, sugar, salt and butter, mixing well with your fingers.

Add the chopped rosemary. Mix again with your fingers.

With a rolling pin, stretch the dough on the counter, dusted with flour, until it is 1,5 cm thick.

With the help of a sharp knife, cut them in small rectangles, 3x1,5 cm or so. Bake them in the oven for 15 to 17 minutes. They should be golden but not burned.

Let them cool on a wire wreck. They are perfect to serve with cheese!

Because there is nothing like homemade cookies, bake!!!!