

# Rosemary Shortbread



## BAKER'S TIP

Fiber loves water and your recipes will too. You may notice your recipes will need a little more liquid (water, milk, or fruit juice) when using our flour.

**For breads, rolls, and other yeast-raised baked goods:** Increase liquids  $\frac{1}{4}$  cup (60g) at a time until you reach the desired dough consistency.

**For cookies:** Increase liquids 1 tbs. (15g) at a time until you reach the desired batter or dough consistency.

**For brownies, quick-breads, muffins, pancakes, waffles, pie crusts and more:** Increase liquids 2 tbs. (30g) at a time until you reach the desired batter or dough consistency.

## Ingredients

- 2 cups [Flourish Flour](#)
- $\frac{3}{4}$  teaspoon salt
- $\frac{1}{2}$  teaspoon baking powder
- 1 tablespoon chopped fresh rosemary
- $\frac{3}{4}$  cup (1.5 sticks) unsalted butter softened
- 2 tablespoons mild honey
- $\frac{1}{2}$  cup confectioners sugar
- 1 tablespoon sugar (for sprinkling)

## Instructions

1. Preheat oven to 300 Degrees
2. Whisk together flour, salt, baking powder, and rosemary in a bowl.
3. Mix together butter, honey, and confectioner sugar in a large bowl with an electric mixer at low speed, then add flour mixture and mix until dough resembles coarse meal with some small (roughly pea-size) butter lumps.
4. Gather dough into a ball and transfer to a lightly floured surface. Knead the dough until it just comes together, about eight times.
5. Divide dough in half and form each half into a 5-inch disk.
6. Roll out one disk (keep remaining dough at room temperature) between two sheets of parchment into a 9-inch round (trim as necessary).
7. Remove the top sheet of parchment and transfer the dough on the bottom sheet of parchment to a baking sheet.
8. Score dough into 8 wedges by pricking dotted lines with a fork, then mark edges decoratively.
9. Arrange rosemary sprigs decoratively on top of dough pressing lightly to help adhere, and sprinkle dough with  $\frac{1}{2}$  tablespoon granulated sugar.
10. Bake shortbread in the middle of the oven until golden brown, 20 to 25 minutes.
11. Slide shortbread on parchment to a rack and cool five minutes.

12. Transfer with a metal spatula to a cutting board and cut along score marks with a large heavy knife.
13. Make other shortbread with remaining dough.

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We're here to help: [flourish-flour.com](https://flourish-flour.com)