THE J.M. SMUCKER Co

Rosemary Parmesan Shortbread

Prep Time	Cook Time	Serves	Difficulty
20 mins	17 mins	48	N/A

Ingredients

- 1 cup (250 mL) butter, softened
- 2 tbsp (30 mL) sugar
- 1 cup (250 mL) **Robin Hood®** Original All Purpose Flour

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- 1/2 cup (125 mL) cornstarch
- 1 tsp (5 mL) salt
- 1 cup (250 mL) grated Parmesan cheese
- 1 tbsp (15 mL) chopped fresh rosemary or 1 tsp (5 mL) dried rosemary

Directions

Step 1:

Preheat oven to 350ºF (180ºC). Grease or line baking sheets with parchment paper.

Step 2:

Beat butter and sugar until light and creamy. Add flour, cornstarch, salt, cheese and rosemary. Mix well until blended. Transfer to a lightly floured surface and form into two logs 10” (25 cm) long. Wrap each log in plastic wrap. Refrigerate for at least 30 minutes or up to 24 hours.

Step 3:

Slice logs into 1/4” (5 mm) slices and place 2” (5 cm) apart on prepared baking sheets.

Step 4:

Bake in preheated oven for 15 to 17 minutes. Cool on baking sheets for 5 minutes. Transfer to a wire rack.

Images

