

Rosemary Lavender Lemon Shortbread

This buttery shortbread comes together quickly in a food processor and can be customized to suit your taste and pantry: nuts, seeds, minced dried fruit, or any combination of them, make delicious additions. You can also scale the recipe up or down, as long as you maintain the butter to flour ration (one stick to one cup of flour).

½ C granulated sugar (preferably evaporated cane sugar, natural)

1 T rosemary leaves

½ t lavender buds

2 C all-purpose flour

1 C (2 sticks) cold unsalted butter, cut into 1-inch pieces

1 t lemon zest

1 t honey (preferably dark, full flavored) - optional

Raw (Turbinado) sugar, for sprinkling

Heat oven to 325°F. In a food processor, process together the sugar, rosemary and lavender until the rosemary and lavender are finely chopped, about one minute. Add the flour and salt, and pulse to combine. Add butter, and honey if desired, and pulse to fine crumbs. Pulse a few more times until some crumbs start to come together, but don't over-process. Dough should not be smooth.

Line an 8- or 9-inch square baking pan or 9-inch pie pan with parchment paper. Press dough evenly into the pan. Prick dough all over with a fork and sprinkle lightly with Turbinado sugar. Bake until golden brown, 35 to 40 minutes for 9-inch pan, 45 to 50 minutes for 8-inch. Cut into squares, bars or wedges while still warm and let cool completely before removing from pan.