

Lemon Rosemary Shortbread

Lemon Rosemary Shortbread Cookies are the perfect cookie for afternoon tea or any time! We love these crisp and buttery cookies!

★★★★★ 4.34 from 6 votes

TOTAL TIME

1 hr 30 mins

Ingredients

- 2 cups all-purpose flour
- 1/4 teaspoon salt
- 1 1/2 teaspoons lemon zest
- 1 teaspoon minced fresh rosemary
- 1 cup unsalted butter *at room temperature*
- 3/4 cup powdered sugar
- 1 teaspoon vanilla extract
- 1 teaspoon fresh lemon juice.

Instructions

1. In a small bowl, whisk the flour, salt, lemon zest, and rosemary. Set aside.
2. In the bowl of a stand mixer, beat the butter and powdered sugar until smooth and creamy, about 3 minutes. Beat in the vanilla extract and lemon juice. Slowly add in the flour mixture and mix until just combined. Form the dough into a disk shape and wrap in plastic wrap. Chill the dough for at least 1 hour or until firm.
3. When ready to bake, preheat oven to 325 degrees F. Line a large baking sheet with parchment paper or a Silpat and set aside.
4. On a lightly floured surface, roll out the dough into a 1/4 inch thick square. Cut into squares, rounds, or shape of your choice using a lightly floured cookie cutter. Place shortbread cookies on the prepared baking sheet and bake for 10-12 minutes, or until cookies are very lightly browned around the edges. Remove cookies from baking sheet and cool completely on a wire rack.
5. Note-Shortbread cookies with keep in an airtight container for about a week or they can be frozen.