

Lemon Balm Shortbread Cookies

Yield : 2 dozen cookies

Ingredients :

1 stick of unsalted butter, room temperature
1/2 cup and 1 tablespoon of confectioner's sugar
1 cup of flour
1/8 teaspoon of salt
3 tablespoons of chopped, fresh lemon balm, about 24 leaves
1 teaspoon of lemon zest

Directions :

1. Rinse the lemon balm well then allow to air dry completely. Pick off the leaves and discard the stems, then chop until quite fine.
2. In a medium bowl, beat together the room temperature butter, chopped herb, fresh lemon zest, salt, and sugar until well mixed. Add the flour and mix well. Once the dough is smooth and coming together, roll it into a ball and flatten it. Wrap tightly in wax paper and chill for 20 minutes.
3. Roll the flattened disc out on a lightly floured counter top until 1 inch thick. Cut dough into shapes using a cookie cutter.
4. Refrigerate the unbaked cookies for 20 minutes before baking. This helps them hold their shape and bake more evenly.
5. Bake in a preheated 350° oven for 8 to 10 minutes on a rack placed in the top third of your oven.

