

# Cranberry & Rosemary Shortbread Cookies



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Yields 45 cookies

Prep time: 30min

Cook time: 15min

Total time: 45min

Difficulty: Basic

Category: Cookies

These are one of the easiest and tastiest cookies you'll ever make and they're incredibly versatile too. You can substitute cranberries with raisins or dried apricots, almonds with any other nuts and you can skip the rosemary altogether if you don't have it on hand or you're not quite sure whether you'll like it. The dough is shaped into a log and chilled until hard. Then you cut the log into disks and bake until just lightly browned. The dough logs can be frozen and then cut and baked when you feel like eating something sweet or when you've got guests coming over.

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## Ingredients

220g butter,, at room temperature

65g powdered sugar

zest of 2 lemons

2 tablespoons lemon juice

280g flour

40g chopped dried cranberries

20g chopped almonds

2 teaspoons chopped fresh rosemary

## Directions

Cream the butter and powdered sugar until light and fluffy. Add lemon juice and zest. Mix in chopped cranberries, almonds and rosemary. Add flour and mix until combined. Gather into a ball and divide the dough in half.

Roll each part of the dough into a log about 3cm in diameter. Wrap each log firmly into plastic wrap and refrigerate for 2 hours.

Preheat the oven to 180°C. Line two baking sheets with parchment paper.

Using a sharp knife, cut the dough into disks about 6mm thick. Transfer disks to baking sheets leaving enough space between each disk because the cookies will spread during baking.

Bake at 180°C for 13-15 minutes or until lightly golden around the edges. Let them cool on the baking sheet for a couple of minutes and transfer to a wire rack to cool completely. While hot, the cookies are still a bit soft and can fall apart between your fingers. Once they cool down they firm up.

Transfer the cookies to an airtight container where they can be kept for 3 weeks.