LEMON & ROSEMARY BUTTER COOKIES

Refreshing lemon and aromatic rosemary make these butter cookies stand out. I use them as hostess gifts or to punch up cookie trays for potlucks.

—ELIZABETH HOKANSON ARBORG, MB

PREP: 20 MIN. • BAKE: 15 MIN.
MAKES: ABOUT 2 DOZEN

1 ½ cups sugar, divided
4 teaspoons grated lemon peel, divided
1 cup butter, softened
2 large egg yolks
¼ teaspoon dried rosemary, crushed
2 ½ cups all-purpose flour
1 teaspoon baking soda
¼ teaspoon salt

1. Preheat oven to 350°. In a small bowl, combine ½ cup sugar and 1 teaspoon lemon peel. In a large bowl, beat butter and remaining sugar until light and fluffy. Beat in egg yolks, rosemary and remaining lemon peel. In another bowl, whisk flour, baking soda and salt; gradually beat into creamed mixture.

2. Shape dough into 1 ¼-in. balls; roll in sugar mixture. Place 2 in. apart on parchment paper-lined baking sheets. Flatten to ½-in. thickness with the bottom of a glass. Sprinkle tops of cookies with remaining sugar mixture. Bake 12–15 minutes or until edges are golden brown. Cool on pans 2 minutes. Remove to wire racks to cool.

FREEZE OPTION Freeze shaped balls of dough on baking sheets until firm. Transfer to resealable plastic freezer bags; return to freezer. Prepare and bake cookies as directed.