

## LEMON & ROSEMARY BUTTER COOKIES

Refreshing lemon and aromatic rosemary make these butter cookies stand out. 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

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

**1.** Preheat oven to 350°. In a small bowl, combine ¼ 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 1¼-in. balls; roll in sugar mixture. Place 2 in. apart on parchment paper-lined baking sheets. Flatten to ¼-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.

