



Savory Shortbread

Ingredients

- 1 cup salted butter
- 1 rosemary sprig, plus 2 TBSP chopped leaves
- ¼ tsp black pepper
- 2 1/4 cups all-purpose flour (a bit more if the dough looks dry)
- ⅔ cup granulated sugar, plus more for sprinkling
- ¼ tsp cayenne
- 1½ cups mixed, salted nuts (avoid peanuts if possible. I use mostly pistachios)

Instructions

1. Heat the oven to 325 degrees.
2. In a medium saucepan, combine the butter, rosemary sprig and ⅛ teaspoon black pepper. Cook over medium, swirling occasionally, until the butter is just melted. Set aside to cool slightly.
3. In an ungreased 9-by-13-by-2-inch pan OR a slightly larger cookie sheet, use a fork to stir together the flour, sugar and cayenne until combined. Remove and discard the rosemary sprig from the butter. Pour the melted butter into the dry ingredients. Stir with a fork to combine, then use your hands to mix until no dry spots remain.
4. Press the dough evenly into the pan. Prick all over with a fork. Sprinkle the nuts and rosemary leaves on top, shake into a single layer, then press firmly into the dough until the nuts' sides are surrounded by dough. (This is important, otherwise the nuts won't adhere.) Sprinkle evenly with 1 teaspoon sugar and the remaining ⅛ teaspoon black pepper.
5. Bake until golden brown (including in the center) and the edges start to pull away from the sides, 35 to 40 minutes.
6. Let cool completely, then gently break up with your hands into jagged pieces. Nuts along the edge may fall out. (Those are yours to eat.) The shortbread will keep in an airtight container at room temperature for up to a week. Enjoy!



The story behind the recipe

My friend, Dee Dee, has been making this family favorite for years. She adapted it from a New York Times recipe. I cannot leave them alone! You can use whatever nuts you want - though the original recipe says to avoid peanuts. I also cut the black pepper by 3x. If you like black pepper, you can add it back in!

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