

Maine Arts Camp

Recipe: Chocolate Chip Rosemary Shortbread Cookies

Chef: Charlie Limoggio CEC

Servings: 32

| Quantity | Unit | Ingredient | Prep Notes |
|----------|----------|-------------------|------------------|
| 2 | Sticks | Unsalted butter | Room temperature |
| ½ | Cup | Sugar | |
| ¾ | Teaspoon | Dried rosemary | Ground |
| 1 | Teaspoon | Salt | |
| 2 | Cups | All-purpose flour | |
| 2/3 | Cup | Chocolate chips | |

1. Preheat oven to 300°F.
2. Cream the butter with the sugar using a tabletop mixer with whip attachment. Slowly mix in the rosemary, salt and flour, 1/4 cup at a time. Sprinkle in the chocolate chips, and STIR BY HAND until well-distributed. Gather the dough into a ball. (If the dough begins to soften or feel greasy, chill the dough for 15 minutes.)
3. Divide the dough in half. Roll the dough out into 2 rectangles of 1/2-inch thickness and cut into rectangles about 1/2-inch by 2-inches. Place the dough pieces on a COLD UNGREASED baking sheet. Prick the tops with a fork.
4. Bake the shortbread until the dough starts to turn a golden color, about 25 minutes. Remove the shortbread from the baking sheet and let cool completely on a rack.

Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups, TBSP, tsp etc.