

Lemon Shortbread Cookies

Makes 12 cookies

1 stick butter, softened
2 tablespoons finely minced lemon zest
1/3 cup powdered sugar
1 1/4 cups all-purpose flour
1 tablespoon honey

In a mixing bowl with an electric mixer, beat the butter, lemon zest and powdered sugar until light and fluffy. Add the flour and mix until just combined. Add the honey and mix until the dough just comes together.

With lightly floured hands, roll the dough into a 2-inch-round cylinder and wrap tightly in plastic wrap. Refrigerate until well chilled.

When ready to bake, preheat oven to 375 degrees F.

Slice the dough evenly into 12 slices with a sharp knife and place the rounds on a baking sheet. Bake shortbread in the middle of oven approximately 10 minutes, or until the bottoms of the cookies are pale golden. Remove from the oven and remove cookies to a cooling rack.

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