

Rosemary Shortbread

150g caster sugar
50g cornflour
250g butter melted and cooled slightly
1 tspn vanilla
300g plain flour sifted
55g semolina
2 Tabs finely chopped fresh rosemary leaves

Sift together sugar and cornflour. Using electric mixer beat combined sugar and cornflour with melted butter and vanilla until thick and creamy. Stir in flour, semolina and rosemary until well combined, then knead lightly.

Roll out dough on a lightly floured surface 8mm thick, and cut into rounds (I use wine glass 55mm diameter). Place rounds on lightly greased non stick oven tray. Chill for 2 hours covered in plastic wrap.

Cook in 1500 oven for 30 - 35 minutes until lightly coloured and slightly firm. Cool and dust with icing sugar.

