

## ROSEMARY LEMON TRIANGLES

### INGREDIENTS

for the cookie dough

1/2 cup butter, softened

1 cup white sugar

2 eggs

1 teaspoon lemon extract

2 tablespoons lemon juice

1 teaspoon finely diced fresh rosemary

1 tablespoon finely grated lemon zest

2 1/2 cups all-purpose flour

1 teaspoon baking powder

1/2 teaspoon salt

for the icing and decorating

1/4 lemon juice

2 cups confectioners sugar

a drop of yellow food coloring gel (optional)

rosemary needles

### DIRECTIONS

In mixing bowl, cream together unsalted butter, sugar and egg until light and fluffy. Beat in lemon juice, lemon extract, rosemary and lemon zest. Add in flour, baking powder, orange juice and salt until smooth and well combined. Chill in refrigerator 2-3 hours or until firm enough to be rolled.

Preheat oven to 400F. Roll out half of the dough on a well floured surface to 1/4 inch thickness (be careful to get the surface even, otherwise you will have oddly-browned cookies. Also, do not roll the dough too thin, otherwise you will have hard cookies when they come out of the oven).

Cut with triangle shaped cookie cutters. Place on cookie sheet lined with silpat or onto parchment paper. Bake 8-10 minutes or until golden brown at the edges. Cool completely on a wire rack.

To decorate, whisk together lemon juice and confectioners sugar in a small bowl. Using a food safe paint brush, color the cookies with the frosting, then arrange a few rosemary needles on each. Let harden before placing in an airtight container for storage (up to 1 week).