Rosemary Parmesan Shortbreads

NIBBLEDISH CONTRIBUTOR

Ingredients

3/4 cup all purpose flour
1/2 cup whole wheat flour
1 1/2 teaspoons fresh rosemary, minced
1/4 teaspoon cayenne pepper
1/2 teaspoon kosher salt
1/4 pound unsalted butter, room temp
3 ounces fresh parmesan, grated
Zest of 1 lemon, minced

Instructions

1. Using an electric mixer, beat the butter until creamy and fluffy. Mix the remaining ingredients in a separate bowl, combining well, and slowly add to butter.

2. Turn the dough onto a lightly floured surface. Divide into two pieces and roll into small logs. Wrap both logs in plastic wrap and freeze for 30 minutes.*

3. Cut the logs into 1/4? thick slices. Place the slices on a parchment paper lined pan and bake for 20-22 minutes in a preheated oven at 350 degrees. Cool completely on a wire rack.

*We actually prepared the dough the day before and left the wrapped logs in the fridge overnight. Surely, you can do what works best for you in your time frame.