

THYME & TEMP

ROSEMARY-CORNMEAL SHORTBREAD

Adapted from *Jane Hornby's wonderful cookbook, [What To Bake & How To Bake It](#)*

8 SERVINGS
1.5 HOURS

INGREDIENTS

1 cup quality unsalted butter (2 sticks), softened
1/2 cup sugar (caster is preferred)
1 tsp vanilla extract
1/4 tsp salt
2 cups all purpose flour, sifted
1/4 cup cornmeal
1 tbsp fresh rosemary, finely chopped



INSTRUCTIONS

Use a little bit of the softened butter to prepare the tart dish and drop the rest in a large mixing bowl. Using a hand mixer, blend the butter until it becomes creamy and pale. Add sugar, salt, and vanilla, and blend again until it's almost white.

Over the top of the creamed butter mix, add the cornmeal, rosemary and sifted flour. Carefully fold in the dry ingredients until you have a well-blended crumbly dough. Don't overwork or mix. This will affect the final result of the shortbread. I folded just enough to make sure there wasn't any dusty or powdery flour collections at the bottom of the bowl.

Evenly distribute the dough around the prepared pan a bit at a time using your fingertips and the back of a spoon to smooth it out. Use a fork to mark the edges if you would like to decorate the shortbread as shown on this page, and then cut into wedges using a sharp knife. Poke holes using the same fork in each wedge. Cover with plastic wrap and chill in the refrigerator for about 20 minutes.

Preheat the oven to 325 degrees F.

Remove the shortbread from the fridge and dust with a bit of sugar. I prefer to do this before rather than after so it will melt a bit more. Place in the preheated oven to bake for 1 hour, 15 minutes. The book lists 1 hour, 10 minutes but our oven needed just a little bit more.

When the shortbread is ready, remove from the oven and allow to rest on a cooling rack for 5 minutes in the pan. Once rested, remark the edges and slices. Cool in pan for another 10-15 minutes and then it's ready to serve.