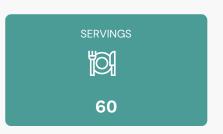


# **Rosemary's Baby Cookies**

Vegetarian





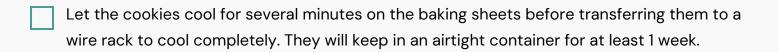


DESSERT

## Ingredients

Ш	2 large egg yolk at room temperature
	1 tablespoon rosemary leaves fresh finely chopped
	0.5 cup granulated sugar
	0.3 cup cornmeal finely
	1 tablespoon orange zest grated (from)
	0.5 teaspoon sea salt
	0.3 cup caster sugar for coating
	2 cups flour all-purpose

	1 cup butter unsalted at room temperature (2 sticks)	
Equipment		
	bowl	
	baking sheet	
	baking paper	
	oven	
	whisk	
	wire rack	
	blender	
	plastic wrap	
	stand mixer	
Directions		
	In a medium bowl, whisk together the flour, cornmeal, and salt.	
	In the bowl of a stand mixer fitted with a paddle attachment, beat the butter and granulated sugar on medium-high speed until incorporated but not fluffy, about 1 minute. Scrape down the sides of the bowl.	
	Add the citrus zest, rosemary, and egg yolks, one at a time, beating just until incorporated. Scrape down the sides of the bowl and add the dry ingredients. With the mixer on low, mix just until combined.	
	Scrape the dough out onto a lightly floured surface, gather it into a ball, and divide the ball in half. With floured hands, shape each half into a 12-inch-long log, pressing the sides against the work surface to flatten them so that the cookies will end up square. Wrap tightly in plastic wrap or waxed paper and twist the ends. Refrigerate for several hours or until completely firm.	
	Preheat the oven to 350°F. Line two large baking sheets with parchment paper or Silpats.	
	Put the superfine sugar in a small bowl.	
	Cut the log crosswise into 1/3- to 1/2-inch-thick slices. Toss each slice in the sugar to coat.	
	Place the cookies at least 1 inch apart on the prepared baking sheets.	
	Bake until the edges are lightly golden, 15 to 17 minutes, rotating the sheets from front to back and between upper and lower racks halfway through.	



### **Nutrition Facts**

PROTEIN 4.35% FAT 52.16% CARBS 43.49%

#### **Properties**

Glycemic Index:4.73, Glycemic Load:4.33, Inflammation Score:-1, Nutrition Score:0.93695651513079%

#### **Flavonoids**

Naringenin: O.01mg, Naringenin: O.01mg, Naringenin: O.01mg

#### **Nutrients** (% of daily need)

Calories: 56.43kcal (2.82%), Fat: 3.31g (5.09%), Saturated Fat: 2.01g (12.57%), Carbohydrates: 6.21g (2.07%), Net Carbohydrates: 6.02g (2.19%), Sugar: 2.52g (2.8%), Cholesterol: 14.25mg (4.75%), Sodium: 20.21mg (0.88%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 0.62g (1.24%), Selenium: 1.82µg (2.6%), Vitamin B1: 0.04mg (2.4%), Folate: 8.86µg (2.21%), Vitamin A: 104.11IU (2.08%), Manganese: 0.03mg (1.68%), Vitamin B2: 0.03mg (1.53%), Vitamin B3: 0.27mg (1.33%), Iron: 0.23mg (1.3%)