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Parmesan Rosemary Shortbread Rounds

Prep Time 10 minutes

Cook Time 20 minutes

Total Time 30 minutes

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Ingredients

- 1 3/4 cups all purpose flour
- 3/4 cup plus 2 tablespoons grated Parmesan cheese about 2 1/2 ounces
- 1 teaspoon coarse kosher salt
- 1/2 small garlic clove minced
- 1 tablespoon minced fresh rosemary
- 2 tablespoons milk
- 1 cup 2 sticks chilled unsalted butter, cut into 1/2-inch cubes

Instructions

1. Preheat oven to 350°F. Line baking sheet with parchment paper. Mix flour, 3/4 cup Parmesan cheese, salt, garlic and rosemary in processor. Add butter and pulse until dough begins to come together. Add milk and pulse until it forms a dough. Remove from food processor and gather dough into ball. Divide dough in half. Roll each half into 12-inch log, wrap with plastic wrap and chill for at least an hour. Slice each log into thin rounds and transfer to a baking sheet lined with parchment or a silpat. Sprinkle remaining 2 tablespoons Parmesan cheese over the rounds.
2. Bake shortbread rounds until tops are dry and bottoms are golden brown, about 20 minutes. Transfer shortbread rounds to rack and cool completely.

Recipe Notes

Time does not include time to chill dough.