

Savory Shortbread Cookies

You Will Need:

- 1/4 cup **Delavignes Rosemary Infused Olive Oil**, chilled
- ½ Cup **Delavignes Butter Infused Olive Oil**, chilled
- 1 navel orange, zested
- 1 stick Chilled Butter, cut into 1 inch pieces
- 1 teaspoon rosemary leaves
- ¼ cup Milk
- ¼ Cup Sugar
- 2 and ¼ cups all Purpose Flour
- 1 teaspoon each, salt & black pepper
- 3 tablespoons Marsala Wine
- ¾ cup of either cranberry, raspberry, or blueberry preserves (optional)

In a mixing bowl or food processor, combine Flour, Orange Zest, Sugar, salt, pepper, and rosemary leaves. Pulse to combine, add butter and pulse until mixture resembles coarse meal. Let processor run while drizzling in **Rosemary & Butter Olive Oils**. Transfer mixture to a mixing bowl and add milk and Marsala wine, mix until combined. Form the mixture into 1 inch diameter logs using parchment paper, chill until very firm, at least 1 hour. Preheat oven to 350 degrees, line 2 baking sheets with parchment paper. Slice the logs into ¼ inch rounds, place rounds on baking sheet. Optional: using your thumb, make a small indent in each shortbread round, and fill with ½ to ¾ teaspoon of the preserves. Bake for 12- 18 minutes until golden, transfer to cooling racks; serve with wine and cheese platter.

Please visit www.GreatOil.com for more recipes & information.

The Olive Oil Factory Retail Store, 197 Huntingdon Ave, Waterbury, CT