

Lemon-Thyme Shortbread

1 $\frac{3}{4}$ C flour
½ C powdered sugar
¼ C cornmeal
1 tsp fresh lemon thyme or thyme chopped
1 tsp finely shredded lemon peel
2 TBSP honey
¼ C butter
Coarse Sugar optional

Preheat oven to 325 degrees. In large bowl stir together flour, powdered sugar, cornmeal, thyme and lemon peel. Drizzle with honey, but do not stir. Using pastry blender cut in butter until mixture resembles fine crumbs and starts to cling. Knead dough until smooth, shape into ball.

On ungreased cookie sheet, pat mixture into a 9 inch square. Using a pastry wheel or knife cut into portions, do not separate. If desire sprinkle with coarse sugar.

Bake 25 to 30 minutes or until bottom starts to brown and center is set.

Remove from oven. While warm recut shortbread. Cool completely on cookie sheet on wire rack. Makes 36 servings. Store in a tin.