

Flowering Herb Shortbread

Prepared for the Edible Academy Opening Weekend Celebration by Chef Michelle Warner, By-hand Culinary

Serves 2 dozen

Ingredients:

3 sticks unsalted butter, softened
1 cup organic cane sugar, plus more for dusting
1 tsp almond extract
3 ½ cups all-purpose flour
½ tsp fine sea salt
⅓ cup picked herb flowers (Sage, basil, lavender)
2 marigold or calendula blossom petals

Instructions:

Add butter and sugar to a bowl and blend with electric mixer until combined and fluffy. Add almond extract and blend in. In a separate bowl sift flour and salt. Mix sifted flour mixture and herb flowers slowly into butter with until dough is evenly combined. Turn out onto a floured surface and form into three equal discs. Wrap each tightly in plastic wrap and chill for 30 minutes.

Preheat oven to 350 degrees. On a flour dusted surface roll out each dough into 1/4 thick discs. Using a damp paper towel wet the top of each disc and press a pinch of petals scattered evenly on to the top and then sprinkle with sugar. Roll gently to press in flowers.

Then with a spatula transfer onto two parchment lined baking sheets. Bake for 20-25 minutes rotating once 3/4 of the way through. Shortbread is done when the edge are a light golden brown.

Remove to cooling rack and cut discs into wedges and cool completely. Store in an airtight container.

Notes:

Sifting flour helps lighten dough, try it out.

If don't have herb blossoms use ¼ cup picked thyme or finely chopped sage.