



Sparkle Kitchen

Starry Night Chamomile Shortbreads

Ingredients

1 cup (2 sticks) butter

½ cup sugar

zest of 1 lemon

1 vanilla bean

2 tablespoons dried chamomile flowers

2 1/3 cups flour (plus extra for dusting)

2-3 tablespoons water

Directions

In the bowl of a mixer, cream together the butter, sugar, lemon zest, and the paste from the center of the vanilla bean. When those are well mixed, add the chamomile flowers and continue mixing for another 30 seconds.

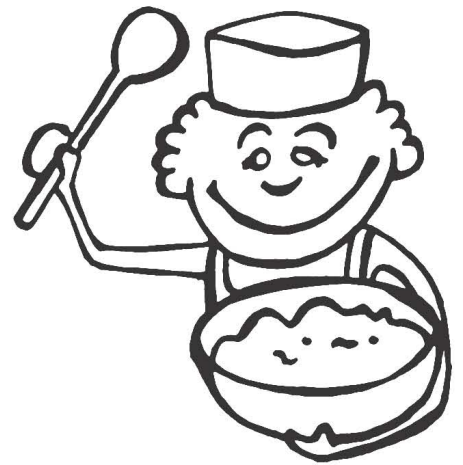
Add the flour a little at a time, then add water until the dough starts to come together. You need to add enough water to be able to roll the dough out without it crumbling.

Once the dough is mixed, wrap it in plastic and let it rest in the refrigerator for 30 minutes.

Meanwhile, preheat your oven to 325 degrees and prepare two bake sheets by either buttering and flouring them, or covering them with parchment.

When the dough has rested, roll it out on a floured cutting board to about ¼ inch thick. Use a cookie cutter to cut out shapes, and gently place them on your bake sheet, an inch or two apart.

Bake for 12-15 minutes, watching to make sure that they don't start to brown more than just the slightest titch around the edges. Let them cool on the bake sheet for 10 minutes, then remove to a cooling rack to cool.



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While these cookies can be eaten right away, I always think they're a little bit better the second day, so plan your baking and star watching party accordingly.