

PARMESAN ROSEMARY COOKIES WITH CRANBERRY MARMALADE

Ingredients:

Cranberry Marmalade:

½ cup sugar
½ cup fresh cranberries
2 sprigs fresh rosemary
1 ½ cups orange marmalade
1 tablespoon orange liqueur or orange blossom water

Parmesan Cookies:

2 sticks unsalted butter, softened
1 cup grated Parmesan
½ teaspoon cracked black pepper
4 egg yolks
2 cup all-purpose flour

Instructions:

1. Preheat the oven to 350 degrees F. Line a sheet tray with parchment paper.
2. **Make marmalade.** Combine the sugar and ½ cup water in a saucepan. Bring to a boil over medium-high heat.
3. Add the cranberries and chopped rosemary. Continue to simmer until the cranberries have softened. About 10 minutes.
4. Remove from heat.
5. Stir the orange marmalade and add orange blossom water.
6. Return to the heat and bring to a simmer for 10-15 minutes until it thickens up and reduce down.
7. Remove from the heat and let the marmalade cool.
8. **Make the cookie dough.** In a large mixing bowl, cream together the butter, Parmesan, pepper and egg yolks.
9. Mix in the flour slowly until a soft dough forms. (Use your hands if it's hard to mix with electronic mixer.)
10. Using a teaspoon, portion the dough evenly onto the sheet tray.
11. Use your thumb to make a well in the center of each cookie.
12. Fill the hole with ½ teaspoon of the marmalade.
13. Bake until the cookies begin to turn golden brown. About 20-22 minutes.
14. Remove from the sheet tray to cool on wire rack.
15. ENJOY!