

Stilton and Rosemary Shortbread

Prep Time: 10 minutes **Cook Time:** 10 minutes **Total Time:** 20 minutes **Servings:** 18

A buttery savoury shortbread with tangy stilton cheese, rosemary and a touch of pepper.

ingredients

- 1 cup stilton, rooms temperature and crumbled
- 1/2 cup (1 stick) butter, room temperature
- 1 cup flour
- 1/2 cup cornstarch (or more flour)
- 1/4 teaspoon salt
- 1/2 teaspoon coarse grain pepper
- 1 tablespoon rosemary, chopped

directions

1. Cream the cheese and butter.
2. Mix in the flour, cornstarch, salt and pepper.
3. Mix the dry ingredients into the wet ingredients followed by the rosemary.
4. Shape the cookies as you like and place them on a parchment lined baking sheet with an inch of space between them.
5. Place the baking sheet in the fridge and chill for at least 30 minutes.
6. Bake in a preheated 350F/180C oven until they just start to turn a light golden brown, about 8-14 minutes, remove and let cool. (Note: The shortbread will still be rather soft when it is done but it will crisp up as it cools.)