**Rosemary Cardamom Cookies**

Ingredients

1 sprig fresh Rosemary

½ tsp ground Cardamom

1 ½ cups salted butter

2/3 cup sugar

2 ¾ cups all-purpose flour

Preheat oven to 375 degrees

Remove leaves from Rosemary and finely chop (approx. 1 TBSP or to taste). Soften butter, blend well with sugar. Add Rosemary and flour; mix well.

Line two pans with parchment paper.

Form dough int 1.25-inch balls; press gently into pans until 0.5-inch thick. Refrigerate at least one hour.

Bake for 10-12 minutes, just until bottom edges are golden. Do not overbake. Cool at least 10 minutes.

Makes 45 cookies.