Rosemary Shortbread Cookies

Adapted from allrecipes.com and submitted by Jerusha of San Antonio, Texas, participant in Rx for Better Breast Health

Ingredients:
1 ½ cups unsalted butter
⅔ cups white sugar
2 tbsp. Chopped fresh rosemary
2 ¾ cups all-purpose flour
¼ tsp. salt
2 tsp. White sugar for decoration

Preparation:
1. In a medium bowl, cream together the butter and 2/3 cup of sugar until light and fluffy. Stir in the flour salt and rosemary until well blended. The dough will be somewhat soft. Cover and refrigerator for 1 hour.
2. Preheat the oven to 375 degrees F (190 degrees F). Line cookie sheets with parchment paper.
3. On a lightly floured surface, roll the dough out to ¼-inch thickness. Cut into rectangles 1 ½ x 2 inches in size. Place cookies 1 inch apart on the lined cookie sheets. Sprinkle the remaining sugar over the tops.
4. Bake for 8 minutes in the preheated oven, or until golden at the edges. Cool on wire racks, and store in an airtight container at room temperature.