



## SHORTBREAD WITH SPRING NOTES

(Sablés Printaniers aux Herbes)

Source: The Gilded Table – March Edition

Prep Time: 15 min | Cook Time: 20-25 min

Yield: About 16 shortbread fingers or 1 round



### Recipe Description

*Classic Scottish shortbread gently infused with lemon zest, lavender, or a whisper of rosemary — offering a subtle seasonal lift while honoring its traditional roots.*

### Ingredients

- 1 cup butter, softened
- ½ cup sugar
- 2 cups flour
- Optional:*
  - 1 tsp lemon zest
  - ½ tsp culinary lavender (lightly crushed)
  - ½ tsp very finely minced fresh rosemary
  - Pinch of sea salt (optional but lovely)

### Instructions

1. Preheat oven to **325°F (165°C)**.
2. In a bowl, cream together butter and sugar until soft and pale.
3. Stir in your chosen spring note (lemon, lavender, or rosemary).
4. Add flour and salt.
5. Mix gently until a soft dough forms. **Do not overwork** — shortbread prefers a tender hand.
6. Press dough into an 8-inch round pan or shape into a disk and roll to ½ inch thickness.
7. Score into wedges or fingers if desired.
8. Chill 10 minutes (optional but improves texture).
9. Bake **20–25 minutes** until pale golden at the edges.
10. Cool completely before cutting.



Inveniam viam aut faciam.

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*Where recipes read like love letters.*