

# Italian Shortbread with Rosemary and Walnuts

**Servings: 16**

*1/2 cup walnuts, chopped and  
toasted*

*8 Tablespoons butter*

*1/2 cup powdered sugar*

*1 Tablespoon fresh rosemary, chopped*

*1 cup flour*

Preheat oven to 350.

Spread walnuts on a baking sheets and place in oven. Toast, stirring once or twice until they are a shade darker, about 5 minutes. Remove and reserve.

In a medium saucepan, melt butter over medium heat. Remove from heat and stir in powdered sugar, rosemary and walnuts. Stir in the flour to make a stiff dough.

Spread and pat the dough evenly into an ungreased 8 inch square pan. Bake until golden and firm at the edges, about 20 minutes. Let cool on a wire rack for about two minutes and then use a sharp knife to cut into 16 squares. Let cool in pan for about 10 minutes before removing with a small spatula.

The bars can be stored, tightly covered, for up to 5 days or frozen for up to one month.

Adapted from "Short and Sweet" by Melani Barnard

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Per Serving (excluding unknown items): 118 Calories; 8g Fat (60.1% calories from fat); 2g Protein; 10g Carbohydrate; trace Dietary Fiber; 16mg Cholesterol; 59mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1 1/2 Fat; 1/2 Other Carbohydrates.