



Tuscan Rosemary and Pine Nut Bars

Yvonne served these delicious bars at the Dried Herbs and Dried Flowers event at Missouri Botanical Garden on September 29, 2018.

- ¼ c pine nuts
- ½ c (1 stick) unsalted butter
- ½ c powdered sugar
- 2 t dried rosemary or 1 T chopped fresh rosemary
- 1 c all-purpose flour

Preheat oven to 350 degrees F.

Spread pine nuts on baking sheet; place in oven.

Toast, stirring once or twice to prevent burning, until they are a shade darker and fragrant, about 5 minutes.

Watch carefully; pine nuts burn easily.

Remove from baking sheet; set aside.

Melt butter in medium saucepan over medium heat.

Remove from heat; stir in sugar, rosemary, and pine nuts.

Stir in flour to make a stiff dough.

Spread and pat dough evenly into ungreased 8-inch square pan.

Bake until golden and firm at edges, about 20 minutes.

Let cool on a rack for about 2 minutes, then use sharp knife to cut 16 squares.

Let bars cool in pan at least 10 minutes before removing them with small spatula.

Bars can be stored, tightly covered, for up to 5 days or frozen for 1 month.

Yield: 16 cookies