Rosemary Shortbread Recipe

Ingredients:
2 sticks unsalted butter
¾ cup sugar
1 egg
1 teaspoon vanilla
2 ½ cups flour
1 Tablespoon finely chopped rosemary-needs to be fresh rosemary
¾ tsp kosher salt
1 egg white and ½ cup sugar for the top of the cookies

Directions:
Mix butter and sugar in a mixer for 2 minutes
Add egg and vanilla, mix
Add flour, rosemary and salt. Mix till blended nicely
Divide dough- roll into cylinders.
Freeze 1 hour
Coat cylinders with egg white and sugar
Preheat oven to 375. Cut cylinders ¼ inch rounds.
Place on parchment lined cookie sheets about an inch apart.
Bake 18-20 minutes until edges on golden.