Rosemary Butter Cookies

1 cup unsalted butter, softened
¾ cup sugar
1 large egg
1 tsp vanilla extract
2½ cups all-purpose flour
1 Tbsp finely chopped fresh rosemary
¾ tsp coarse salt
½ cup fine sanding sugar

Mix together butter and sugar on medium until pale and fluffy. Mix in egg and vanilla. Reduce speed to low and mix in flour, rosemary and salt.

Roll dough into two 6-inch logs and freeze.

Baking the cookies: Preheat oven to 375 F. Unwrap the dough, roll it in sanding sugar and cut it into ¼-inch rounds. Bake for 15 to 18 minutes, until edges are golden. Makes about 3½ dozen cookies.

Recipes courtesy of Jerry James Stone.