

GREAT DESSERT WITH Bay-Orange Bay Shortbread

This recipe was submitted by Shirley Smith-After receiving rave reviews for the Orange Bay Shortbread that she brought to the August 20th meeting. This recipe, offered by Sarah Liberta of herbsbysarah.com, is adapted from a recipe by Ina Garten.

INGREDIENTS:

4	fresh (or dried) bay leaves	3 1/2	cups all-purpose flour
zest	1 medium orange	1	cup sugar, plus extra for sprinkling
3/4	pound unsalted butter, at room temperature	1/4	teaspoon salt

DIRECTIONS:

Place one stick of butter in a small saucepan with 4 fresh bay leaves. Heat over medium fire until butter is melted and forming bubbles around the edge of the pan. Set heat as low as possible and simmer about 5 minutes. Remove from heat, cover pan, and allow to infuse several hours or overnight. Remove bay leaves, taking care to scrape off all the infused butter. Chill for 30 minutes.

Preheat the oven to 350 degrees F. In the bowl of an electric mixer fitted with a paddle attachment, mix together all the butter and 1 cup of sugar until they are just combined. Add the zest. In a medium bowl, sift together the flour and salt, then add them to the butter-and-sugar mixture. Mix on low speed until the dough starts to come together. Dump onto a surface dusted with flour and shape into a flat disk. Wrap in plastic and chill for 30 minutes.

Divide the dough into two equal portions (use a scale, if possible) and pat each into a 9-inch cake pan. Cover each with a sheet of plastic wrap and use a mini rolling pin to smooth the surface; sprinkle with sugar. Bake about 30-35 minutes, until the edges begin to brown. Remove from pans and cut into wedges while hot. Allow to cool to room temperature. OR roll the dough 1/2-inch thick and cut with a cutter of your choice. Place the cookies on an ungreased baking sheet and sprinkle with sugar. Bake for 20 to 25 minutes, until the edges begin to brown.

Allow to cool to room temperature.