

Herbs de Provence Orange and Butter Cookies

2½ cups unbleached, all-purpose flour (If you are gluten intolerant, substitute Spelt in place of the flour. The cookies will be brown rather than white)

½ cup cornstarch (3 ounces)

½ teaspoon fine sea salt

1½ cups fresh unsalted butter, at cool room temperature (3 sticks)

1 cup powdered sugar

2 teaspoons vanilla extract

2 teaspoons dried Herb de Provence (store bought or recipe below)

finely grated zest of 1 large orange (can substitute ½ teaspoon orange oil or 1 teaspoon orange extract)

1-2 tablespoons fresh orange juice

Orange Glaze

2 cups powdered sugar, sifted

2 tablespoons fresh orange juice

finely grated zest of 1 large orange

1 tablespoon dried Herb de Provence (or more if you like)

Herbs de Provence (for this recipe)

1 T lavender (I finally chopped the buds)

1T rosemary

1T thyme

1T summer savory

Mix together for your herbs de provence mix.

In a large mixing bowl, sift the flour, cornstarch, and salt. Reserve.

In a stand mixer fitted with the paddle attachment, cream together the butter and powdered sugar.

Add the vanilla, Herb de Provence, orange zest, and orange juice, and incorporate.

Add the flour mixture and mix very briefly on very slow speed, just until a dough forms.

Divide the dough in half and set each half over a long sheet of plastic wrap or waxed paper.

Bring the long edges of the wrap lightly over the dough and squeeze and shape the dough until you get a uniform 12" long x 2¼" wide x 1" deep inch rectangle of dough. Repeat with the other half of the dough, which may not extend to 12-inches long.

Seal the plastic wrap around each portion of the dough and refrigerate for at least 2 hours, or overnight. (The sealed dough can be refrigerated for 2-3 days if necessary.)

Remove one of the dough bars from the refrigerator and cut crosswise into ¼-inch thick slices.

Arrange cookies slightly apart on cookie sheets that have been lightly coated with vegetable spray.

Bake at 350° for 11-13 minutes, rotating pans at the halfway point to ensure even browning. (I ended up using 355 for 14 minutes in my oven. This allowed them to turn golden brown on the edges.)

Remove from the oven, loosen each cookie with a thin spatula and let cool for 3-4 minutes on the pan. Remove cookies from the cookie sheet and place on a wire rack and cool completely.

Store airtight in layers, separated by wax paper, in a cookie tin or other container, in a cool, dry place. These cookies improve with age. They keep for 3-4 weeks. Cookies may also be frozen.

Shortly before serving (up to a couple days), in a small bowl, combine the powdered sugar, orange juice, orange zest, and Herb de Provence.

Dip the top of each cookie in the glaze and place on a wire rack to let the glaze set. If the glaze is too thick, thin with orange juice, one drop at a time. If it is too thin, whisk in additional sifted powdered sugar, 1 tablespoon at a time.

Serve or again store airtight in layers, separated by wax paper rounds, in a cookie tin, in a cool, dry place.

Makes 6-7 dozen, 2¼" x 1" cookies.