



Lavender Shortbread Cookies

Ingredients

3/4 lb unsalted butter, room temperature
1 C granulated sugar, extra for sprinkling
1 Tbsp culinary lavender
1 tsp vanilla extract
3 1/2 C flour
1/4 tsp salt

- In a cleaned coffee grinder, grind up the culinary lavender. If you don't have a coffee grinder available you can finely chop it with a knife.
- Mix together the butter and sugar until well combined. Add vanilla and finely chopped lavender.
- In a medium mixing bowl, sift together the flour and salt. Add to the butter and mix until a dough forms.
- Turn dough out onto a floured surface and roll into a log roughly 2 inches in diameter. Cover in plastic wrap and refrigerate for at least 1 hour or as long as overnight.
- Preheat oven to 350.
- Using a sharp knife, slice the log of dough into 1/4 inch thick slices. Place slices on an ungreased baking sheet and bake for 10 to 12 minutes.
- Allow cookies to cool to room temperature and then sprinkle the tops with granulated sugar or lavender sugar.*

*Lavender sugar can be made by stuffing a pouch with dried lavender buds and then storing it in a small jar with some granulated sugar. The sugar will pick up the aroma of the lavender and can be used to add extra flavor to baked goods and teas.