

Lavender Butter Cookies



- 1 cup butter, softened
- 1/4 cup granulated sugar
- 5 tablespoons powdered sugar
- 2 cups all purpose flour
- 1/2 teaspoon dried English lavender, ground fine
- 1/4 teaspoon salt
- 1 egg mixed with 1 tablespoon cold water for egg wash
- 1/4 granulated sugar (for logs)

In a large bowl, beat butter until pale yellow and fluffy. Gradually add the sugars and beat well. In a small bowl, stir together the flour, lavender and salt. Add to the butter mixture and beat until thoroughly combined. Roll dough into 2 logs about 1 1/2 in. in diameter and about 12in.long. Wrap logs in plastic wrap and chill for at least 1 hour. Preheat oven to 350. Line baking sheets with parchment paper. Unwrap chilled dough and brush with egg wash mixture. Roll logs in sugar. Slice dough into 1/4 in. cookies place one in. apart. Bake until lightly golden around edges, about 10-12 min.

Other Ideas: Baked Goods • Desserts • Ice Cream • Infused Honey • Teas • Lemonade
Coffee • Marinades • Poultry • Beef • Vegetables

- Don't be afraid to experiment with foods; the only rule is to start with less.
- If you don't use an English Lavender use less than asked for or else it can be bitter.