



"Bake what you love and love what you bake". Established 2005

Lavender Shortbread Cookies

Yield: 28 cookies

Here is what you need:

Dough:

1 stick unsalted butter, softened
½ cup granulated sugar
1 large egg room temperature
1 teaspoon vanilla extract
2 cups flour + extra for rolling
¼ teaspoon salt

Topping:

2 teaspoons lavender
1/3 cup granulated sugar
1 tablespoon milk

Here is how you do it:

In a bowl, cream together butter and sugar; add in egg and extract, mix. Slowly pour in flour and salt. Start with using a rubber spatula and then form dough with your hands.

Turn dough out to a lightly-floured surface, knead slightly, and shape into a 14-inch log. Wrap in plastic wrap and chill for 1 hour. **While dough is chilling:** In a mini-chop or resealable bag, place the topping ingredients. Pulse a few times in the mini-chop, or if using the resealable bag, press to release the lavender flavor into the sugar. This process can be done in advance a day or two before as well.

Pre-heat oven to 325 degrees. Line two cookie sheets with parchment paper; set aside.

Pour contents of the lavender sugar out on to a piece of parchment or wax paper. Remove dough from fridge. Brush short bread dough with 1 tablespoon milk and roll dough firmly into the lavender sugar.

Cut into 28 ½ inch disks, placing each cookie cut side up about 1 ½ inches apart on the baking sheets (fitting 14 in each tray). Place in oven using top and middle rack and rotate trays mid-way through the baking process. Bake for 18 – 20 minutes or until very pale golden color. Cookies will look dry.

Remove from oven and cool on trays until cool enough to pick up. Store room temperature cookies in an airtight container.

Enjoy!