Lavender Shortbread Cookies

Ingredients:
- 1 ½ cups of unsalted butter
- 2/3 cup white sugar
- 2 tablespoons of fresh chopped lavender
- 2 ¾ cups all-purpose flour
- ¼ teaspoon salt
- 2 teaspoons of white sugar to decorate the outside
  - Use purple food dye to make it purple, if you'd like.

Directions:
1. In a medium bowl, cream the butter and 2/3 cup sugar together until light and fluffy. Stir in flour, salt, and lavender until well blended. Refrigerate for an hour.
   a. The dough will be somewhat soft before refrigeration.
2. Preheat the oven to 375°F. Line the cookie sheet with parchment paper.
3. On a lightly floured surface, roll the dough to a ¼ inch thickness. Cut into rectangles 1.5 x 2 inches in size. Place cookies an inch apart and sprinkle the remaining sugar on top.
4. Bake for 8 minutes in a preheated oven, or until golden on the edges. Cool on wire racks and store in airtight containers at room temperature.