

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.