

Lemon Lavender

SHORTBREAD COOKIES

Ingredients:

- 2 cups all-purpose flour
- 1¼ teaspoon dried lavender
- ¼ teaspoon salt
- 2 teaspoon lemon zest
- 1 tablespoon lemon juice
- 1 cup butter, softened
- ¾ cup powdered sugar

Directions:

1. Pre-heat oven to 325°. Line a baking sheet with parchment paper.
2. In a large bowl, cream together softened butter and powdered sugar.
3. Add lemon juice, lemon zest and dried lavender to the large bowl and mix.
4. Slowly stir in the flour and salt. The dough will look very moist and soft.
5. Turn the dough onto a sheet of plastic wrap and form into a disk shape. Wrap the dough in plastic and place in the refrigerator or freezer until it firms up.
6. Turn the dough disk out onto a floured surface to roll it out. You'll need to add a good amount of flour to the dough while rolling it out. Roll the dough out to ¼ inch thick and cut with a fun cookie cutter of your choice.
7. Bake at 325° for 11-14 minutes, until surface of the cookies are dry and edges are lightly browned.
8. Allow cookies to cool for a few minutes before transferring to a cooling rack.
9. ENJOY!