

Lavender Shortbread Cookies (Makes 3-4 Dozen)

Ingredients:

2 cups unsalted butter, room temperature

1 ½ - 2 cups sugar (shortbread cookies are generally not too sweet but I think these cookies need a lot of sugar so I used I'm sure the full 2 cups and maybe a little more)

¼ to ½ tsp. salt

1 tsp. vanilla

4 cups All Purpose flour

2 tsp. (rounded) dried lavender buds (NOT CHOPPED) (NOT FRESH – IT'S HARD TOO SUBSTITUTE TO FRESH BLOSSOMS)

OPTIONAL GARNISH Lavender Sugar: Put 4 or 5 springs of fresh lavender flowers in 1 cup powdered sugar in a sealed jar with powdered sugar for a day before using the sugar. Sprinkle on cookies after baked. (I don't do the garnish - Donna Stokes used this recipe last year and I think she put the garnish on hers plus I think she made hers thinner so they were crunchy...same recipe just made a little different.

To make the shortbread: Using the paddle attachment on a stand mixer, blend the butter, sugar, vanilla and salt on a low to medium speed until light and fluffy, about 10 minutes.

Work in the flour gradually, scraping the bowl occasionally to blend all the ingredients well. Mix in the lavender buds. Divide dough in half and shape the dough into a 2" diameter log, wrap it in plastic wrap (I roll it in the plastic), and refrigerate it for at least 2 hours. Slice to about ¼" to ½" thick. Lay cookies on parchment paper and (If they are too thick you can press with a glass into a 3" diameter cookie then press with a floured cookie press. If you don't have a press you can just score each cookie with the tines of a fork a few times, making a pleasing pattern.

Preheat the oven to 300 degrees. Bake the shortbread cookies for 30 minutes or more until they are a pale golden, BUT NOT BROWN!!!

Enjoy...

Marsha