

Lavender Cookies

Servings: 2 dozen

Cookie ingredients:

- 2 eggs
- 1/2 cup unsalted butter softened
- 1/2 cup sugar
- 1/2 cup lavender sugar
- 1 tsp dried lavender buds, crushed
- 1 tsp lemon zest
- 1 1/2 cups flour
- 2 tsp baking powder
- 1/4 tsp salt

Lavender Icing

- 1 cup confectioners sugar
- 1 Tbsp lavender syrup
- 1-2 Tbsp water

instructions

- Preheat oven to 375F. Grease 2 lined baking sheets
- Combine eggs, butter, sugar and lavender buds. Cream together
- Sift together flour, baking powder and salt in a large bowl. Pour the wet ingredients over the dry and stir together until combined. Drop dough onto the greased baking sheets, 1 Tbsp at a time.
- Bake cookies for 10 to 15 minutes*, until the edges are golden brown. Cool completely on wire racks.
- In a small bowl, combine sugar, lavender syrup and water, stirring until it forms a smooth frosting. If the frosting is too thick, you can add more water (1 tsp at a time) until it's the desired consistency. Once the cookies are cool, spread them with a thin layer of icing and garnish with a few dried lavender flowers.

***don't over bake!** These cookies go from perfect texture to overcooked pretty quick. Be sure to keep an eye on them. As soon as the edges begin to brown, quickly remove them from oven and place on cooling rack



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