



Lavender Cookies

INGREDIENTS

- 1 cup butter
- 2 cups sugar
- 4 eggs
- 1 teaspoon real vanilla extract
- 2 teaspoons dried culinary lavender buds, finely ground with a mortar and pestle.
Plus additional lavender buds for decoration.
- 3 cups all-purpose flour
- 4 teaspoons baking powder
- Pinch of Himalayan Sea Salt

STEPS

Preheat oven to 375 F

In a bowl, cream butter and sugar until light and fluffy.

Beat in eggs one-at-a-time, vanilla, and lavender, and mix well.

In a separate bowl, combine flour, baking powder, salt, and add to the lavender mixture. Stir until well blended.

Form cookie with a teaspoon and place on a silicone paper lined baking sheet, press down slightly in the middle and sprinkle 2-3 lavender buds on top of each cookie. Bake for 9-10 minutes or until lightly browned around the edges.

Let the cookies cool on the baking sheet for a minute before removing to cool completely. Makes about 4 dozen cookies.