

Culinary Lavender:

Lavender honey-spice snickerdoodles



PERHAPS THE MOST SATISFYING, COMFORTING, HOMEY, AND SUCCULENT SNICKERDOODLES EVER! UNLIKE MORE COOKIES, THESE REALLY ARE AT THEIR BEST WHILE STILL WARM FROM THE OVEN.

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Recipe type: baking

Serves: 35-40 large cookies

Find online: <http://kitchenlane.com/2017/10/lavender-honey-spice-snickerdoodles.html>

To find more lavender inspired recipes check out *The Art of Cooking with Lavender* found here: <https://nancyslavenderplace.com/product/art-cooking-lavender/>

INGREDIENTS

1¾ cups granulated sugar, divided
1 tablespoon dried culinary lavender buds
1 teaspoon ground cinnamon
2¾ cups unbleached all purpose white flour
2 teaspoons cream of tartar
Scant ½ teaspoon baking soda
½ teaspoon salt
1 cup (2 sticks) unsalted butter, slightly softened
2 tablespoons clover honey
2 teaspoons peeled and finely grated fresh gingerroot
2 large eggs
2½ teaspoons vanilla extract

INSTRUCTIONS

1. Preheat the oven to 375 degrees F; set a rack in the upper third of the oven. Generously grease several large baking sheets; set aside.
2. Combine ¾ cup sugar and the lavender in a processor. Process continuously for 4 minutes, or until the lavender very finely ground. Stir the processed sugar through a very fine mesh sieve back into the processor to strain out any large bits of lavender. Add the remaining 1 cup sugar and process until well blended.
3. Set aside 5 tablespoons sugar in a shallow bowl and thoroughly stir in the cinnamon. Set this mixture aside for garnishing the cookies.
4. In a large bowl, thoroughly stir together flour, cream of tartar, baking soda and salt. In a mixer bowl with the mixer on medium speed, beat together the butter, remaining lavender sugar, honey, and gingerroot until well blended and fluffy, about 2 minutes. Add the eggs and vanilla; continue beating until very well blended and smooth.
5. Beat half the flour mixture into the butter mixture until smoothly incorporated. Stir in the remainder of the flour mixture until evenly incorporated. Let the dough stand 5 to 10 minutes to firm up slightly.
6. With lightly greased or oiled hands, pull off portions of dough, rolling each between the palms to form generous 1½ inch balls (the dough will be soft). Roll each ball in the lavender-cinnamon sugar until coated all over. Space the balls about 2¾ inches apart on the baking sheets. Just slightly pat down the tops of the balls with your palm.
7. Bake, one pan at a time, in the upper third of the oven for 8 to 11 minutes or until the cookies are just light golden brown around edges; turn the pan halfway through baking to ensure even browning. Remove the pan to a cooling rack, and let stand until the cookies cool 1 or 2 minutes. Then, using a wide spatula, transfer the cookies to racks.
8. Let stand until completely cooled. Cool and regrease the baking sheets between batches, or the cookies may spread too much. The cookies are best served still slightly warm from the oven.
9. If necessary, store then airtight at most 2 or 3 days; they will gradually dry out with longer standing. They can be frozen, airtight, for a month or two; let return to room temperature before serving.
10. Makes 35 to 40 3 2- to 4-inch cookies.