

Lila's Lavender Shortbread Cookies

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<https://www.centralcoastlavender.com/pages/recipes>

Ingredients:

1 1/2 cups (3/4 pound) butter, at room temperature (no substitutes)

2/3 cup sugar

2 tablespoons very finely chopped lavender florets (fresh or dried)

1 tablespoon chopped fresh mint

2 1/3 cups flour

1/2 cup cornstarch

1/4 teaspoon salt

Preheat oven to 325°F.

Cover bottoms of two baking sheets with parchment or brown paper. In a large bowl, cream together the butter, sugar, lavender, and mint with an electric mixer. Mix until light and fluffy, about 3 minutes. Add flour, cornstarch, and salt and beat until incorporated. Divide dough in half. Flatten into squares and wrap in plastic. Chill until firm.

On a floured board, roll or pat out each square to a thickness of 1/2 inch. Cut the dough into 1 1/2 -inch squares or rounds. Transfer to baking sheets, spacing cookies about 1 inch apart. Prick each cookie several times with a fork. Bake 20 to 25 minutes until pale golden (do not brown). Cool slightly, then transfer to a rack. Sprinkle with lavender powdered sugar.

Garnish with lavender powdered sugar: Put 4 or 5 sprigs of lavender flowers in a sealed jar with powdered sugar for a day before using the sugar. Makes about 4 dozen

