



# Lavender Shortbread Cookies

## Ingredients

- 1 cup Butter, softened
- ½ cup Sugar
- 3 tablespoons Honey
- 1 teaspoon Vanilla Extract
- 2 cups Flour
- 2 teaspoons dried, finely ground culinary Lavender
- Pinch of Salt
- Purple colored Sugar (optional)

Total Time: 30 minutes + chill time

Prep Time: 15 minutes

Chill Time: 2+ hours

Bake Time: 18 minutes

## Directions

1. In the bowl of a mixer or food processor, combine butter, sugar, honey, and vanilla.
2. Cream together until light and fluffy.
3. In a separate bowl, mix the flour, finely ground lavender, and salt until combined.
4. Then fold into the mixture above until just combined, being careful not to over mix.
5. Divide the dough in half and place each half between two sheets of plastic wrap. Shape each half into a log approximately 1¼ inches in diameter.
6. If desired, roll the logs in colored sugar.
7. Wrap each log tightly in plastic wrap and refrigerate for at least 2 hours.
8. After the dough is chilled, preheat an oven to 325 degrees.
9. Line two baking sheets with parchment paper or a non-stick silicone mat.
10. Slice each dough log into 1/3-inch thick slices and place on prepared baking sheets about 1 inch apart.
11. Bake for 18 minutes or until just starting to brown on the edges. Remove and let cool on a wire rack.
12. Store in an airtight container for up to a week.