

Culinary Lavender:

Lavender Snowball Cookies



EVERYONE HAS A FAVORITE CHRISTMAS COOKIE! I HAVE TO SAY THAT ONE OF MY FAVORITES IS SNOWBALL COOKIES, OR YOU MAY KNOW THEM AS RUSSIAN TEA CAKES, OR EVEN AS MEXICAN WEDDING CAKES. SO OF COURSE WE HAD TO WORK SOME MAGIC AND ADD CULINARY LAVENDER... CAUSE YES, EVERYTHING TASTES BETTER WITH LAVENDER!

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Recipe type: baking

Find online: <https://www.norwoodlavenderfarm.com/blog/lavender-snowball-cookies>

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Make sure to use culinary lavender...not all lavender is the same when you're cooking. You want a English Lavender. When you bake the cookies I find that you just barely want a tinge of tan on them so that they taste buttery rich. If they overbake they lose a little bit of their richness.

INGREDIENTS

- 1 cup butter, softened
- 1/4 cup sugar
- 1 tsp vanilla
- 2 cups flour
- 2 cups pecans, chopped
- 2 tsp culinary lavender

INSTRUCTIONS

Heat oven to 325°

In a medium sized mixing bowl add butter, sugar and vanilla. Cream together with a mixer on medium speed.

Add to your creamed butter mixture, flour, pecans, 2 tsp culinary lavender. Mix on low speed until combined.

Shape dough into 1" balls, place 1" apart on ungreased cookie sheet. Bake 16-18 minutes or until just barely light brown. Cool for 5 minutes and then roll cookies in powdered sugar. Before serving roll once again in powdered sugar.

If you try any of our recipes we would love to see your posts #norwoodlavenderfarm and if you would like to use any of our recipes just gives us a shoutout. Thanks!