

## **Easy Lavender Shortbread Cookies**

Kevin Jacobs, [A Garden for the House](#)

Recipe from the Jul-Sep2014 Newsletter

and cookie recipe from the 2014 Garden Tour

8 ounces (2 sticks) unsalted butter,  
softened to room temperature

4 tsp. fresh or 2 tsps. dried lavender  
buds

1/2 cup sugar

2 cups all purpose flour, scooped and  
leveled

Preheat oven to 300°

1. Using a food processor, a blender, or mortar and pestle, grind the sugar and lavender petals together.
2. In the bowl of a standing mixer, beat the lavender sugar and butter at low speed until smooth. Then add the flour and beat until combined. Mixing is complete when there are no visible lumps in the dough.
3. Form the dough into a rough disk, wrap in plastic and chill in the refrigerator for 30 minutes.
4. Roll the dough into a 1/4 inch circle; cut out cookie shapes with a round, 2 inch cutter. Using a flat spatula, transfer the rounds to a parchment paper lined baking sheet. Chill for 30 minutes before baking.
5. Bake on the middle rack of the oven just until the sides of the cookies start to color, 25 to 30 minutes. Let cool completely on the baking sheet. Decorate with Wilton's white sparkling sugar or additional lavender petals.

Makes about 2 dozen, 2 inch diameter cookies.