

# RECIPES WITH OUR LAVENDER

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## Lavender Butter Cookies

### Ingredients:

1 cup unsalted butter, softened

2/3 cup sugar

1 tablespoon lavender buds

1 tsp vanilla extract

\*\*\*1 tsp lavender extract (opt)

1/2 tsp salt

2 cups flour

\*\*\*Lavender extract: Place 2 tbs of lavender buds in glass jar. Add enough vodka to cover buds. Let sit in dark place for two weeks or more shaking daily. Strain out buds and use extract in your favorite recipes.

### Directions:

Preheat oven to 325 degrees.

Cream butter and sugar. Mix in extract(s) and salt and lavender buds. Add flour in increments until well mixed. If mixture is too dry, add 1 tbs of water.

Roll dough into one inch logs and roll in sugar. Wrap in plastic wrap and place in refrigerator for a few hours. Slice cookies into 1/4 inch slices and place on cookie sheet.

Bake for 18-20 mins until you see just a hint of brown on the edges.

Makes approximately 3 dozen

## Lavender Lemonade (served at the farm)

2 cups water

1 1/4 cups sugar

1 tbs to 1/4 cup lavender buds (depending on preferences - we use 1/4 cup)

1 1/2 cups lemon juice (bottled)

Water

Ice

Boil water and add sugar and lavender bud. Stir and steep buds for an hour (I steep over night). Pour liquid through sieve to remove lavender buds. To this simple syrup

add 1 ½ cups lemon juice and 3 cups of water or 2 cups of water and about 2 cups of ice cubes.

If you prefer sweeter lemonade, add 1/4 cup more sugar to the simple syrup.

This is delicious served with vodka or coconut rum for a summer cocktail (for those of legal age, of course!

Our famous Lavender Hot Chocolate served out our Holiday Open House each year

5 cups of whole milk

1 and 1/2 cups of heavy whipping cream

2 cups of milk chocolate chips

1 tsp vanilla

small can of sweetened condensed milk (about 7 oz)

2 TBLS lavender buds

Warm the whole milk, remove from heat and steep the lavender buds in the milk for an hour or two. Strain out the lavender buds and put the milk back in the pan. Add 1.5 cups of heavy whipping cream, 2 cups of milk chocolate chips (semi sweet works, too!) and 1 tsp of vanilla. Add the small can of sweetened condensed milk. If this seems too sweet, next time leave out the condensed milk and, just keep adding the milk chocolate chips until the desired sweetness is achieved.