

Lavender, Vanilla, Almond Shortbread

These cookies are delicious! Be careful, they are quite addictive.

2 C all-purpose flour	1/2 T dried lavender flowers (Selefina.com)
1/2 C powdered sugar	[to taste]
1 C unsalted butter, softened	2 T Lavender Van-Almond Shortbread tea
1 † vanilla extract	leaves, finely ground (Adagio.com)
1/2 † almond extract	1/4 C finely chopped almonds
	1/4 † salt

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1. Preheat your oven to 325°F (165°C) and line a baking sheet with parchment paper.
2. In a large bowl, cream together the softened butter and powdered sugar until light and fluffy.
3. Add the vanilla extract, almond extract, and salt to the butter mixture and mix well.
4. In a separate bowl, whisk together the flour, ground Lavender Van-Almond Shortbread Tea leaves, and dried lavender flowers.
5. Gradually add the dry ingredients to the butter mixture, mixing until just combined.
6. Fold in the chopped almonds until evenly distributed throughout the dough.
7. Turn the dough out onto a lightly floured surface and shape it into a log about 2 inches in diameter. Wrap the log in plastic wrap and refrigerate for at least 1 hour.
8. Once chilled, slice the log into 1/4-inch-thick rounds and place them on the prepared baking sheet.
9. Bake for 15 - 18 minutes, or until the edges are lightly golden. Allow the cookies to cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.