

Honey Lavender Shortbread Cookies

Ingredients

- 1 cup butter, softened
- 1/2 cup + 2 Tbsp granulated sugar
- 1/4 tsp salt
- 2 cups + 1 Tbsp flour
- 1/4 cup Funny Farm Apiaries Lavender Flower Honey (with flowers buds)

Instructions

1. In large mixing bowl combine butter, sugar, salt, flour, & honey. Beat with electric mixer on medium speed while moving it in a circular motion until dough consistency.
2. Gently fold in lavender. Place in freezer for 30 minutes.
3. Preheat oven to 325 F. Line baking sheet with parchment paper.
4. Roll dough into 1 inch balls & flatten with hands. Place cookies 2 inches apart on parchment paper & bake for 15-20 minutes.