

## Lavender Lemon Cookies

*The Lavender Cookbook by Sharon Shipley*

Makes about 50 cookies

1 T dried Provence Culinary Lavender Buds  
1 T plus 3/4 cup sugar  
1/4 lb of unsalted butter, at room temperature  
1 large egg  
1 1/4 t grated lemon zest  
1/2 t vanilla extract  
1 1/4 cps all purpose flour  
1 1/2 t baking powder  
1/4 t salt  
Lavender Lemon Syrup (recipe follows)  
Lavender Sprinkling Sugar (recipe follows)

Combine the lavender and 1 T of the sugar in a spice grinder and pulse until finely ground. Transfer to a large bowl. Add the butter and the remaining 3/4 cup of sugar. Beat with an electric mixer until smooth. Beat in the egg, lemon zest and vanilla.

Sift together the flour, baking powder, and salt. Add to the butter mixture and beat until blended. Cover the bowl with plastic wrap and refrigerate for 3 hours, overnight, or until the dough is well chilled.

On a lightly floured surface, roll the dough into 2 long logs about 1" thick.. Wrap in plastic and refrigerate for a least 1 hour to firm up the dough for slicing.

### ***Prepare the syrup***

### ***Prepare the sprinkling sugar***

Preheat the oven to 325 degrees F. Line 2 baking sheets with parchment paper.

Slice the logs into 1/2" coins and place on the prepared baking sheets. Using a pastry brush, generously coat the top side of the cookies with the syrup.. Dust with the sprinkling sugar. Bake for 8 - 12 minutes, or until golden brown. Transfer to a wire rack and cool completely.

## **Lavender Lemon Syrup**

1 T dried Provence Culinary Lavender Buds.  
1 T plus 3/4 cups of sugar  
3/4 cup fresh lemon juice, strained  
1 T honey  
1 T grated lemon zest

Combine the lavender and 1 teaspoon of the sugar in a spice grinder and pulse until finely ground. Transfer to a small saucepan. Stir in the lemon juice, honey, lemon zest, and the remaining 3/4 cup sugar.. Bring to a simmer over medium heat. Set aside to cool. If not using immediately, transfer to a jar with a tight fitting lid and refrigerate for up to a week.

## **Lavender Sparkling Sugar**

1/2 t dried Provence Lavender Buds  
1/2 granulated sugar or large-crystal sparkling sugar.

Combine the the lavender and 1 T of the sugar in a spice grinder and pulse until finely ground. Transfer to a small bowl and stir in the resining sugar. If not using immediately, transfer to a small jar with a tight fitting lid and store at room temperature.