

## LAVENDER SHORTBREAD COOKIES

### COOKIE INGREDIENTS

1 ½ CUPS BUTTER (3 STICKS)  
2/3 CUP SUGAR  
2 TBSP CULINARY LAVENDER (WE GRIND SUGAR)  
2 1/3 CUP FLOUR  
½ CUP CORNSTARCH  
¼ TSP SALT

### FROSTING

1/3 CUP BUTTER  
½ TSP LEMON ZEST  
3 CUP SIFTED POWDER SUGAR  
2 TBSP LEMON JUICE

- 1) CREAM BUTTER, AND LAVENDER W/SUGAR ABOUT 3 MIN. ADD FLOUR, CORNSTARCH & SALT.
- 2) DIVIDE INTO 2 PBALLS AND FLATTEN IN SARAN AND CHILL AT LEAST AN HOUR.
- 3) PREHEAT OVEN TO 325' F AND PUT PARCHMENT PAPER ON 2 COOKIE SHEETS
- 4) ROLL DOUGH ABOUT 3/8" ON FLOURED BOARD AND CUT INTO SHAPE.
- 5) TRANSFER TO COOKIE SHEET AND BAKE 20-25 MIN COOL ON RACK

FOR THE FROSTING, CREAM BUTTER AND LEMON ZEST. ADD SMALL AMOUNTS POWDERED SUGAR AND LEMON JUICE. FROST COOKIES AND SPRINKLE WITH LAVENDER BUDS ON TOP.