



“The Local Buy” Recipe, Episode 407

Lavender Cookies

Courtesy of Soleado Lavender Farm

Ingredients

- 1 $\frac{3}{4}$ cups of all-purpose flour
- $\frac{3}{4}$ cup white sugar
- $\frac{1}{4}$ teaspoon baking powder
- $\frac{3}{4}$ cup butter, softened
- 1 egg
- 1 teaspoon vanilla extract
- 1 teaspoon dried lavender flowers, ground in a mortar and pestle or with a few pulses of a coffee grinder (if using fresh lavender, use 2 teaspoons)



Directions

Cream sugar, butter, vanilla, and lavender together in a bowl and add in the rest of the ingredients.

For a rustic look, flatten individual spoonfuls onto a cookie sheet 2 inches apart. Or roll cookie dough out between two sheets of parchment paper and cut with cookie cutters.

Optional: The juice of one lemon.

Optional: Sugar dusting—in advance make lavender-flavored sugar by storing either fine grain cane sugar or confectioners sugar with dried lavender buds at a ratio of one lavender to 10 sugar. Sift before use. Sprinkle over the top of the cookies.

Pre-heat oven to 375 degrees. Use non-stick cookie sheet or parchment paper. Bake for 10 to 15 minutes until edges are slightly golden.