



## Lavender Icing

**Try this icing on your favorite cookie!**

This icing is delicious on Suzanne Smith's Lavender Shortbread Cookies but can be used to add a touch of spring to your favorite cookie recipe.

### Ingredients

1 cup lavender confectioner's sugar, made at least one day ahead

2 tsp. milk

2 tsp. light corn syrup

Violet icing color (optional)

Crystallized lavender blossoms (optional) Preparation

To make lavender confectioner's sugar: Mix 2 tablespoons lavender with 1 cup confectioner's sugar in small bowl. Let stand, covered, at least 24 hours.

While cookies are cooling, combine lavender sugar, milk, and corn syrup. Mix well. Stir in violet icing color if desired. Spread on cookies. Top each cookie with two or three crystallized lavender blossoms if desired.

Recipe courtesy Suzanne Smith.

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