



## Lavender Shortbread Cookies

**Give your cookies a hint of whimsy by adding lavender to the mix.**

Ingredients 2 cups softened butter  
1 cup sugar  
1 tsp. vanilla extract  
4 cups flour  
1/3 cup dried lavender buds

### Preparation

Cream sugar, butter and vanilla together in large mixing bowl. Add flour and lavender buds. Mix into a dough ball. Place dough ball on lightly floured surface and roll out until about 1/2 inch thick. Use a round cookie cutter to cut out cookies. Place on ungreased baking sheet. Top with generous amount of Lavender Sugar (see recipe in May/June 2010 Hobby Farm Home). Bake at 375 degrees F for 15 minutes or until edges are lightly browned. Cool on wire rack.

Top with Lavender Icing, if desired.

Recipe courtesy Sauvie Island Lavender Farm.

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